



ROCCOLO CALLISTO

VALPOLICELLA DOC



PRODUCTION: 2500 bottles

TYPE: Dry red wine

VINEYARD AND SOIL: Grapes produced in our vineyard in Parona. 3000 vines per hectare, pergola training system, average age of vines 20 years. Medium-texture tuffaceous limestone soil.

VARIETY: 70% Corvina, 30% Rondinella

HARVEST: Harvested by hand between mid-September and the first week of October

VINIFICATION AND AGING: Fresh grapes harvested and immediately destemmed, not crushed. Vinification takes place in stainless steel. A short cold maceration at about 10 degrees is followed by temperature-controlled alcoholic fermentation. Brief daily pumping over and delestage. Aged in stainless steel for 7 to 8 months.

TASTING NOTES: Light ruby red color with violet hues. Strongly varietal nose of spices blended with red fruits like strawberries and raspberries. Medium-bodied and persistent on the palate, the aromatic fruit notes are well linked to a very elegant evolving tannin. A young and very fresh wine. Refined, elegant and fragrant.

FOOD PAIRINGS: Suitable for the whole meal, especially good with pasta dishes and soups. Simple meat-based dishes. Excellent with cured meats and medium-aged cheeses. Serving temperature: 14-16° C