



**I ROCCOLI**  
**Valpolicella Classico**

DENOMINAZIONE DI ORIGINE CONTROLLATA

**Classification:** Valpolicella Classico D.O.C.

**Type of wine:** dry red

**First vintage produced:** 1990

**Production zone:** vineyards in the Valpolicella Classico zone, to the northwest of Verona, at the foot of the Lessini Mountains

**Type of soil:** limestone mixed with clay

**Grapes:** Corvina 60%, Rondinella 25% and Corvinone 15%

**Training system:** traditional Veronese Pergola

**Yield per hectare:** 10,000 kilos

**Harvest period:** beginning of October

**Vinification:** maceration and fermentation in contact with the skins for 12 days at controlled temperatures (between 22° and 25°C)

**Maturation:** a brief period in stainless steel tanks in order to preserve the fruitiness and freshness of the wine

**Number of bottles produced:** 30.000

**TASTING NOTE**

**Colour:** a bright ruby red

**Nose:** a fruity bouquet, with hints of cherries and raspberries, along with refreshing herbaceous tones and suggestions of violets

**Flavour:** dry, with good fresh acidity and well-balanced soft tannins and ample fruit

**Serving suggestions:** a wine that demonstrates its perfect versatility with traditional Veronese cuisine (*soppressa, pasta e fagioli, tortellini*, meat risottos and assorted boiled meats). It also goes wonderfully with mixed grills, barbecued chicken and with roasts. Another good local pairing is with Monte Veronese mezzano cheese

**Note:** it should preferably be enjoyed within 2-3 years from the harvest

**Alcohol:** 12.5% vol