

## **Mezzane di Sotto, Province of Verona**

*Established: 1996*

*Owners: Francesca & Marco Sartori*

*Winemaker: Marco Sartori*

*Production: 50,000 bottles*

*Hectares under vine: 15*

*Viticulture: Sustainable*

*Vegan Friendly*



Established in 1996 by their father Bruno, and named after their prized vineyard called Rocolo Grassi, brother and sister team Marco and Francesca head up one the gems of Veronese, and Italian wine.

I cant remember a trip to Italy where we didn't drink a bottle of Rocolo Grassi, usually at Al Pompiere in Verona, one of our favourite restaurants. So, with travel plans suspended we did the next best thing and contacted Marco and Francesca Sartori to buy some!

The Valpolicella here is the flagship wine and best defines the house style. Rich in fruit, the wine has energy and detail with complexity, balance and structure.

### **Valpolicella Superiore DOC**

This is the flagship wine of Rocolo Grassi, made mostly from Corvina (65%) with 15% Corvinone, 10% Rondinella and 10% mixed of Croatina and Oseleta. The vineyard is 12 hectares, divided into eight for Valpolicella and four for Amarone, planted on volcanic/basalt soils.

Marco uses a combination of fresh and slightly dried grapes for his Valpolicella. About 40% of the grapes are dried for twenty days and the two parts are aged in barriques and botti for 20 months before being assembled and aged a further 18 in the bottle. Rich with red fruits, spice, coffee and chocolate, the palate is silky with beautiful texture and balance and it has the complexity and structure to age for 10-15 years.

**2017** *The 2017 Valpolicella Superiore by Rocolo Grassi is a sleeping giant. It slowly awakens in the glass with a dark mix of herbal-tinged plums, cracked ashen stone, incense and dried flowers. This is silky verging on velvety, with a core of stimulating acidity that helps to enliven depths of ripe mineral-inflected red and black fruits as inner violet florals collect toward the close. The 2017 boasts a lovely inner sweetness to counterbalance the fine-grained tannins and primary concentration, as it finishes youthfully structured, leaving a hint of salted licorice to linger. The warmth of the vintage has added an extra dimension to the fruit here, yet some cellaring is still recommended to allow its aromatics to come fully into focus. 94 points, Eric Guido*

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**Amarone della Valpolicella DOCG**

From a four hectare parcel of the oldest vines (55 years) and all grown Pergola Veronese, this is 60% Corvina, 20% Corvinone, 15% Rondinella and 5% Croatina. The grapes are dried until the first week of December and then pressed into stainless for thirty days maceration. The wine is aged 60% in barriques (max. 20% new) and 40% in botti for 24 months followed by another 24 in the bottle. This is rich and concentrated but guided by the house style that favours complexity and balance over power.

***2017** The 2017 Amarone della Valpolicella dazzles with a remarkably fresh and perfumed bouquet, as spiced citrus rinds and dusty cherries are complemented by violet and lavender nuances. This is total elegance on the palate, seamlessly silky and enveloping, with a core of mineral-tinged acidity that helps to invigorate its depths of dark red fruit and exotic spice. The 2017 lingers on with a primary saturation and coating of sweet tannins as blood-orange traces resonate under an air of purple-toned inner florals. 95 points, Antonio Galloni*

**Soave DOC 'Broia'**

Less than two hectares of Roccolo Grassi is dedicated to Garganega and their Broia vineyard has a higher concentration of limestone. The wine is aged half in botti (which goes through malo) and half in concrete, for twelve months and then a further eight in the bottle. Classic Soave notes of white flowers, peach and apple, the palate fresh and lively. The combination of cement and wood and the extended ageing gives this wine extra dimension and texture.

*The 2020 Soave La Broia wafts up with lemon oils, savory herbal tones and a hint of wet stone. It's silky and pliant with a balanced inner sweetness, offset by a reverberation of salty tension, as green-citrus and tart orchard fruits dazzle the senses. This tapers off dry with a twang of sour citrus and a salty flourish. The 2020 is so youthfully tense and packed full of potential. 90 points, Eric Guido.*

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