

# Domenico Fraccaroli

GROTTA DEL NINFEO

D.O.C.G Amarone della Valpolicella

In 1958 Domenico Fraccaroli started his business in Friuli Venezia Giulia, producing both aromatic wines, such as Friulano, and firm red wines, as Refosco dal Peduncolo Rosso. In 2002, this time in Veneto, his son Tiziano Fraccaroli decided to widen the range of products with the most refined varietals of the area, and that is how Grotta del Ninfeo Amarone, Ripasso, Valpolicella Superiore and Recioto were born.



#### COUNTRY

Italy

#### **VARIETAL**

70% Corvina, 25% Rondinella 5% Molinara

#### SOIL TYPE

Calcareous, volcanic

### **VINEYARD**

Two sizable bodies of water, Lake Garda and Adriatic Sea Vine training system: Pergola Veronese, Sylvoz

# **HARVEST**

Manually harvested & sorted.

## **VINIFICATION**

Drying rooms
Racked and pressed.
30 months aging French Oak
18 months aging bottle

# **TASTING NOTES**

Ripe marasca cherry, subtle hints of lightly toasted oak and cocoa. Full body, harmonious, with lingering spice sensation.

### **CERTIFICATIONS**

