

# Domenico Fraccaroli

GROTTA DEL NINFEO

D.O.C. Valpolicella Superiore Ripasso

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 20% Rondinella 10% Molinara

#### **SOIL TYPE**

Calcareous, volcanic

### **VINEYARD**

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

# **HARVEST**

Manually harvested & sorted.

## **VINIFICATION**

4 days refermented on Amarone skins 12 months aging French Oak 8 months aging bottle

# TASTING NOTES

The aroma is intense ripe cherry and blackberry with a hint of chocolate and vanilla. The taste is pleasant, with a hint of juicy cherry and fine tannins to a long finish.

#### **CERTIFICATION**

