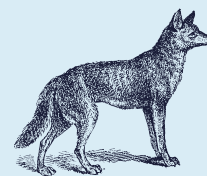




## Grotta del Ninfeo

### DOCG 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.



**PARKER WOLF**

wine & spirits

#### 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



**Moments Unearthed**

parkerwolfwine.com