

Grotta del Ninfeo DOC 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



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