

# **Grotta Del Ninfeo** DOC 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% Corvinone and Corvina 20% Rondinella 10% Molinara

**SOIL TYPE** Calcareous

## VINEYARD

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

## HARVEST

Manually harvested & sorted 15 kg trays

## VINIFICATION

6 months aging Steel tanks

#### TASTING NOTES

Valpolicella Grotta Del Ninfeo has a vivid ruby red color with purplish tinges. On the nose the red fruit scent is immediately perceptible. On the palate it is fine and elegant, with a slightly acidulous and dry mouthfeel, characteristic of this vintage. It is a dynamic wine made for sharing..

#### CERTIFICATIONS



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