contrada palui

graspo alto - Valpolicella DOC Superiore / 2022

Grape varieties

Corvina, Corvinone, Rondinella (mainly)

Key data vineyard

See level: ca. 500 m

Orientation: south/south-west on the crest of a hill

Soil composition: clay-limestone soil rich in black blocks of basalt and splinters of firestone (flint)

Type of vine rows: Espalier with Guyot-pruning

Density: ca. 4.400 vines/ha

Production/ha: ca. 8.000kg

Certified organic growth

Analytical values

Alcohol content: 13,0 % vol.

Residual sugar: 0.8 g/l

Total extracts: 27.7 g/l

Volatile acidity: 0.37 g/l

Total sulfur content: 68 mg/l

Vinification

The grapes are harvested by hand in small boxes to avoid damaging the berries. After gentle destemming without squeezing, they are fermented in steel barrels at controlled temperature, a maximum of 21 degrees Celsius. This way the subtlety and aromatic elegance of the wine are maintained. During the maceration on the skins, which lasts about 18-20 days, pump-overs are made twice a day. This allows the extraction of the anthocyanins and the soft tannins. After the malolactic fermentation the wine is refined for about 7 months in red clay amphorae. The micro-oxidation caused by the porosity of this material adds complexity and allows for the fruity and flowery character of *graspo alto* to be boosted, while releasing a subtle earthy note that integrates well with the soft tannins. Finally, the wine is aged for at least 12 months in the bottle.

Tasting notes

graspo alto impresses straight away with its inviting ruby red. The nose captures notes of wild strawberries, red, crunchy cherries and red currants, followed by pomegranate juice and the aroma of flowers, primarily violets. At the palate *graspo alto* offers strong sensations of ripe fruits and flowers. Underneath there is a slight, more structured note of undergrowth as well as elegant tannins, well integrated into its attractive freshness.

Ratings: 2 glasses Gambero Rosso; 17 Jancis Robinson; 92 Falstaff; 4 Leafs Guida Bio