
IL ROCCOLO di MONTICELLI
(Verona, Italy)

July 2021



Silvia Tezza in her family farm of Il Roccolo di Monticelli in the village of Lavagno near Verona

In the outskirts of Verona, perched on a hill, among the terraced vineyards and century-old olive trees, Silvia Tezza cares for her family farm *Il Roccolo di Monticelli*. Inexplicably, Silvia always had a deep connection to her family farm. It is as though her destiny to be the *contadina* of her family farm was written on stars. She did not choose the farm; the farm chose her.

Her family farm *Il Roccolo di Monticelli* made wines for generations but for family consumption only until recently. Her family farm has never seen industrial chemicals. After graduating from a university in agriculture in 2015, she took over her family farm. Ironically, she had to unlearn everything she learned in the university for her to run her farm the way she wanted. The cellar and vineyards needed much restoration to make wines commercially viable. The work soon became a family passion. *Il Roccolo di Monticelli* is a typical Italian family farm. During a harvest, Silvia is surrounded by her family and friends.

Il Roccolo di Monticelli sits on a blessed and privileged *San Briccio* hill, which is an exposed limestone bedrock. All her vines are rooted in limestone, giving her wines inimitable freshness, elegance and liveliness. All vines are indigenous Italian varietals: *Garganega* and *Trebbiano di Soave* for whites; *Corvina*, *Corvinone*, *Rondinella*, *Molinara* and *Oseleta* for the red. The vines are trained in the traditional beautiful *Pergola*.

CINCIALLERA 2018

SKU: 491440 Speculative 750 ml 12 bottles/ case
\$30.79 Wholesale / \$40.00 Retail per bottle



This is a skin-contact sparkling wine. Divine. Delicious. Fresh. Flowers with a hint of apricots. Life feels a little lighter and happier with a chilled bottle of this bubbly. Made with the indigenous varietals of *Garganega* (80%) and *Trebbiano di Soave* (20%) that are trained in the traditional *Pergola Veronese*. *Trebbiano di Soave* is pink colour grape when ripe and gives this sparkler a shade of stunning amber colour. For this sparkler, the grapes are harvested twice. The first harvest

is usually in early September for freshness. The second harvest is usually in early October when the grapes are riper for complexity and fruit. The must from the second harvest is saved and added after the initial fermentation to induce the second fermentation in bottles. This sparkler is on its lees for about a year, followed by additional months in bottles to create refined bubbles that tingle and linger. A refined yet fun sparkler at 10.5 % alcohol. Unfiltered. Comes in a crown cap.

MONTICELLI BIANCO 2019

SKU: 491443 Speculative 750 ml 12 bottles/ case
\$29.59 Wholesale / \$38.00 Retail per bottle



This is a skin-contact wine. Like biting into an apricot/peach with complexity of minerals. The limestone of her old vineyard shining through with the inimitable freshness and salinity. There is a lot going on this wine. This wine is made with *Garganega* (50%) and *Trebbiano di Soave* (50%) grapes and are selected from the parcels that have more limestone. The vines are 60 to 80 years old. Liveliness shining through from natural farming, hand-harvesting, and zero industrial inputs in the cellar - like all of Silvia Tezza's wines. For this bianco,

harvest is only once when Silvia feels there is an optimal balance of acidity and ripeness. Unfiltered. At 11% alcohol, this is so pleasurable at a dinner table. So elegant and complex.

MONTICELLI ROSSO 2019

SKU: 491437 Speculative 750 ml 12 bottles/ case
\$31.54 Wholesale / \$41.00 Retail per bottle

il Roccolo di Monticelli



MONTICELLI ROSSO



Shimmering burgundy colour. Fresh. Crunchy. A hint of exotic spices, white pepper and flowers. Italian family-farm love in a bottle. Made with *Corvina*, *Corvinone*, *Rondinella*, *Molinara* and *Oseleta*. The vines are on stone terraces that were built by hand generations ago. This type of terraced vineyard is called *marogne* in the local Italian dialect. Despite the hard labour, the ancients built *marogne* because the wines made from such terraced vineyards were and are the finest in the region. The majority of the vines were planted in the 1960's by Silvia

Tezza's grand parents with smatterings of recent plantings in 2015. The terraces are filled with white-pink limestones, which impart distinctive mineral taste and complexity. At 12.5% alcohol, this goes down easy. It is best when served slightly chilled.



Silvia made a short video of her farm *Il Roccolo di Monticelli*. You can see Silvia, her family, friends and her farm *Il Roccolo di Monticelli* here:

<https://www.youtube.com/watch?v=TeXiXm39fYA>

www.racineimports.ca



Il Roccolo di Monticelli under a moonlight. A portrait of the farm is on the labels of wines.