
IL ROCCOLO di MONTICELLI
(Verona, Italy)

July 2023



With Silvia Tezza in her family farm of Il Roccolo di Monticelli, which sits on an exposed limestone hill. (Photo by R. Barron)

Off the meandering country lane and along the ten-foot tall surrounding limestone wall, there is a small break in the wall with an assuming, unmarked gate to enter *Il Rocolo di Monticelli*. The surrounding walls enclose about ten hectares, where the ancients dug-up the limestones to mark the enclosed property. The property is on a steep hill. From the photo above you can see the scale of the wall on one side of the property and the limestone that lies within. The limestone is exposed close to the surface. Silvia Tezza, who runs her family farm of *Il Rocolo di Monticelli* in the outskirts of Verona in Italy, tells me the limestone is less than half meter below the surface soil in some parts of the vineyard. The limestone imparts inimitable freshness and minerality in all of her wines.

Il Rocolo di Monticelli is a typical Italian farm. Although there are about ten hectares, only about five hectares are planted with vines. There are olive and fruit trees that dot the farm. Silvia Tezza also has a small apiculture (bee-keeping) on the farm to promote the various flora in her vineyards. She now has added a few goats to naturally fertilize the vineyard. The goats also acts as a natural lawnmower as needed. I know of no other vine grower, who possess such an innate gift so young. Silvia Tezza graduated from a viticulture school and took over her family farm at the age of twenty-five. She had to unlearn her viticulture schooling in order to make the type of wines she prefers to drink. Although the family made the wine for its own consumption, the first commercial bottling was in 2015.

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*.

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

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

CINCIALLERA 2020

SKU: 491440 Speculative 750 ml 12 bottles/ case
\$31.71 Wholesale per bottle



This is a skin-contact sparkling wine. Flowers with a hint of apricots. A streak of minerality adds complexity. 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 11 % alcohol. Unfiltered. Comes in a crown cap. Silvia Tezza recommends drinking this frizzante with the lees stirred in. So, it is best to gently turn the bottle upside for a couple of minutes before opening. The lees add complex marrowy texture.

MONTICELLI BIANCO 2020

SKU: 491443 Speculative 750 ml 12 bottles/ case
\$30.52 Wholesale per bottle

il Roccolo di Monticelli



MONTICELLI BIANCO



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. Silvia Tezza recommends drinking this skin-contact wine with the lees stirred in. So, it is best to gently turn the bottle upside for a couple of minutes before opening. The lees add complex marrowy texture.

MOLINAROSA 2021

SKU: 531927 Speculative 750 ml 12 bottles/ case
\$32.86 Wholesale per bottle

il Roccolo di Monticelli



MOLINAROSA

This rosato made from *Molinara*, which is indigenous varietal of *Valpolicella* in the region. *Molinara* naturally gives faintest red hue. When ripe, *Molinara* has pink and green grapes on the same bunch. It is as though *Molinara* wants to naturally make a rosato. Fresh. Perfumed. Goes down gullet like a praise. *Molinara* vines are grown on limestone terraces that were planted in 1980 with some young vines planted about five years ago. The limestone gives this rosato an inimitable freshness and taste. In previous vintages, this was rosato *frizzante* but for this vintage, Silvia decided to make still rosato. During my last visit in May 2023, Silvia said she was happy with the still rosato that it did not make

a sense to induce a secondary fermentation to create bubbles.

MONTICELLI ROSSO 2021

SKU: 491437 Speculative 750 ml 12 bottles/ case
\$32.46 Wholesale 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.

...di Rado 2019

SKU: 511157 Speculative 750 ml 12 bottles/ case
\$36.12 Wholesale per bottle

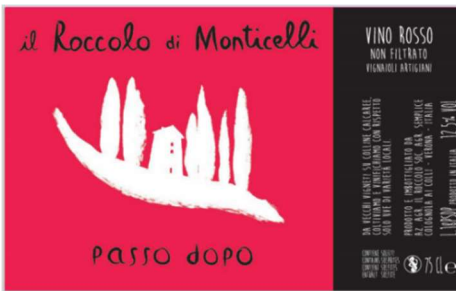


Supremely elegant and complex. Stunning nose. Classy. Lingering aftertaste. This is a skin-contact wine. Silvia noticed her oldest parcel of *Garganega* and *Trebbiano di Soave* have sparse grapes than the rest. So, for the first time in 2019, she decides to make a separate bottling. The wine is in skin-contact for about six months prior to bottling. Then the bottles are aged for a year prior to release. It is one of the finest skin-contact wine that I have ever drunk. This is our second shipment of this wine. Silvia Tezza recommends drinking this

skin-contact wine with the lees stirred in. So, it is best to gently turn the bottle upside for a couple of minutes before opening. The lees add complex marrowy texture.

PASSO DOPO 2018

SKU: 531924 Speculative 750 ml 12 bottles/ case
\$38.56 Wholesale per bottle



Hauntingly beautiful. Otherworldly. Perfumed. Singing. Cashmere texture. Perfectly pitched. Ah, so pretty. Elegance that recalls bygone era of romance in wines. From the oldest parcels that are planted with *Corvina*, *Corvinone*, and *Rondinella*. Hand-harvested grapes are fermented with ambient yeasts - like all of Silvia's wines. *Élevage* is in neutral traditional *botti* for a year, followed by additional two years in bottles for refinement. There is a lot of love in this wine. A wine for occasions. This is also our second shipment of this wine.

BELIX 2021

SKU: 385738 Speculative 750 ml 12 bottles/ case
\$32.87 Wholesale per bottle

This is the first time we received this wine. Belix is a skin-contact wine that is aged in amphora. It is 100% *Garganega* from the vines planted in 1970. Hand-harvested grapes are destemmed by hand and fermented with ambient yeasts, like all of her wines. The must is drawn off as soon as the fermentation starts and decanted into amphora, where it continues with the fermentation and refines for the winter-summer period. The wine is unfiltered. Silvia Tezza makes one amphora of this wine.

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