
IL ROCCOLO di MONTICELLI
(Verona, Italy)

March 2022



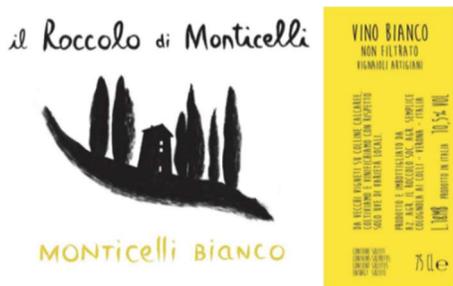
Silvia Tezza (right) during a harvest in the village of Lavagno near Verona

If *Dante* would have written a poem about heaven, he surely would have found his inspiration on the hills of *Il Rocolo di Monticelli* near Verona, where he would have drunk endless bottles made from the nectars of the very land. *Il Rocolo di Monticelli* sits on a blessed and privileged *San Briccio* hill, which is an exposed limestone bedrock. All the vines are rooted in limestone, giving the 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*.

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 Rocolo di Monticelli*. Her family farm *Il Rocolo di Monticelli* made wines for generations but for family consumption only until recently. Silvia Tezza took over her family farm. Her family farm has never seen industrial chemicals. *Il Rocolo di Monticelli* is a typical Italian family farm, where her parents, uncle, aunt, and friends all help during pruning and harvest.

MONTICELLI BIANCO 2019

SKU: 491443 Speculative 750 ml 12 bottles/ case
\$30.50 Wholesale / \$40.00 Retail per bottle



This is a skin-contact wine. Fresh. Elegant. Lemon-haze colour. 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 pronounced 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. Unfiltered. At 11% alcohol, this is so pleasurable at a dinner table. So elegant and complex. Turn this bottle upside down for a couple minutes to stir in the lees. The lees in skin-contact wines give additional marrowy texture. This is a new shipment.

...di Rado 2019

SKU: 511157 Speculative 750 ml 12 bottles/ case
\$36.10 Wholesale / \$47.00 Retail per bottle



Supremely elegant and complex. Stunning nose. Classy. Fresh. Also, lemony-haze colour. Lingering aftertaste. This is a skin-contact wine. Silvia noticed her oldest parcel of *Garganega* and *Trebbiano di Soave* have sparc 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. Beautiful. This is the top white wine for *Il Rocolo di Monticelli*.

CINCIALLERA (*Frizzante*) 2018

SKU: 491440 Speculative 750 ml 12 bottles/ case
\$31.68 Wholesale / \$41.00 Retail per bottle

il Rocolo di Monticelli



Cinciallegra



Just in time for a patio season. This is a skin-contact *frizzante rifermentato bottiglia* (sparkler refermented in bottle). 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. This is a new shipment.

MONTICELLI ROSSO 2020

SKU: 491437 Speculative 750 ml 12 bottles/ case
\$32.44 Wholesale / \$42.00 Retail per bottle

il Rocolo di Monticelli



MONTICELLI ROSSO

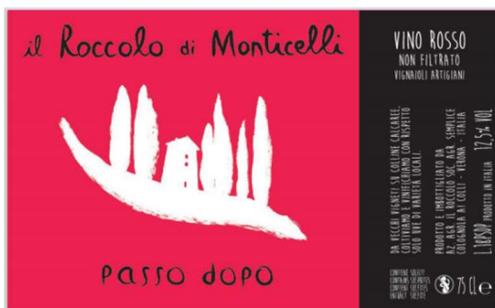


Shimmering burgundy colour. Only a shade darker than a rosé. Fresh. Crunchy. A hint of exotic spices, white pepper and flowers. Made with *Corvina*, *Corvinone*, *Rondinella*, *Molinara* and *Oseleta*. The vines are on stone terraces that were built by hand generations ago. This type of terraced vineyard 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. It is best when served slightly chilled. This is a new vintage.

PASSO DOPO 2018

SKU: 531924 Speculative 750 ml 12 bottles/ case
\$38.54 Wholesale / \$50.00 Retail per bottle



Hauntingly beautiful. Otherworldly. Seamless texture. Unified taste that is only present in a great *cru*. Ah, so pretty. From the oldest parcels that are planted with *Corvina*, *Corvinone*, and *Rondinella*. There are only a few rows of these old vines, which always ripen later. So, after years of observation, Silvia Tezza made a separate cuvée from the old wines for the first time in 2018. 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. Elegance that recalls a bygone era of romance in wines. There is a lot of love in this wine. A wine for occasions. Best served slightly chilled.

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