



RECIOTO DELLA VALPOLICELLA DOCG CLASSICO

VINEYARD

Vocated hilly vineyards in the classic area of Valpolicella.



COUNTRY

Valpolicella, Verona, Veneto.

GRAPES

Corvina Veronese e Corvinone Veronese 70%, Rondinella 30%. Manual harvesting and selection of the grapes at the end of September.



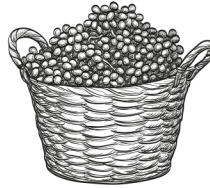
FRUIT SHED

The grapes are left to dry from the end of September for about 140 days, in order to obtain an ideal concentration.



VINIFICATION

Soft pressing of the dried grapes in February; prolonged maceration for about 30 days with temperature control. Racking of the still sweet wine with about 130 g / l of sugar. Cooling and cleaning of the wine (decanting) to avoid the continuation of alcoholic fermentation



REFINEMENT

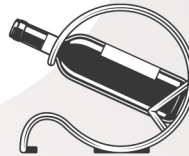
Maturation in steel tanks at a temperature below 10 ° C on its yeats for about 10 months. Evolution in the bottle for 3 months.



TASTING FEATURES

Deep red colour with hints of violet. Bouquet: elegant, embracing, floral, fruity.

Recioto is not cloying sweet, but it leaves notes of cherry and dried fruit, supported by a proper cleaning of the mouth due to the noble tannins that characterize this wine.



ANALYSIS

Alcol 13% Vol.
Total acidity 6,00 g/l.
Residual sugar 135 g/l.
Net dry extract 36 g/l.

