

RECIOTO DELLA VALPOLICELLA CLASSICO

Category I Sweet red wine

In a word: natural sweetness

This is one of the oldest Valpolicella wine we got news of. It's a sweet wine and one of the fewest that doesn't want any addition of sugar or alcohol. Its name comes from the dialect word "Recie" (ears), which corresponds to the top part of the cluster of grape, very rich in sugar and other elements.

Recioto della Valpolicella Classico Denominazione di ordine Controllata e Garantita

Town/Area: Negrar, Sant'Ambrogio di Valpolicella (VR)

Soil profile: limestone and clay

Grapes: Corvina 30%, Corvinone 30%, Rondinella 30%. Molinara 5%, Croatina 5%

Technical Data:

Alcohol 15.% Vol. Total acidity 5,8 g/l Residual sugar 49,60 g/l Drv extract 35.40 g/l. PH 3.54

Vineyard practices:

Very careful selection of the grapes picked up from the oldest vines. Organic fertilisation, hand-pruning, shoot-thinning, leaf-pulling, bunches-thinning.

Vinification and maturation:

After a long drying process, in January the grapes get fermented with their skins in concrete vats for more than two months. Then aged in 500 Its Slavonian oak barrels for five years before bottling.

Ideal food pairing:

dry pastries and aged cheeses or at the end of your meal combined with dark chocolate and dried fruit.

Serving temperature: 16/18°Č

Recommended glass: baloon

Appearance:

ruby red color with purple tinges and thick glycerine.

Bouquet:

Characterized by ripe but crunchy fruit, straightforward and precise cherry fragrances, blackberry from Cazzano, prunes. blackcurrant and blueberry, supported by spices, especially pepperv notes.

Palate:

Beautifully warm and complex, with a spicy note that reminds you of black pepper. On the nose, and right after you've tasted it, it is sweet and mellow, well balanced with acidity and tannins. The aftertaste is very long with some spicy notes and dark chocolate.

Available sizes: 500 ml. 750 ml

Packaging:

single wooden box for 500 ml bottle. For 750 ml bottle 2, 3, 6 bottles wooden cases available.



DELLA VALPOLICELLA CLASSICO 20

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