

RECIOTO
DELLA VALPOLICELLA
CLASSICO
D.O.C.G.



DESSERT RED WINE



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NATURALLY SWEET

This is the most ancient wine of Valpolicella and one of the few natural, sweet wines, made without addition of sugar or alcohol. The name derives from the dialect word "Recie" – ears - the upper part of the cluster which is the richest in sugar.



Growing area:

Negrar, Sant'Ambrogio di Valpolicella (VR)

Soil type:

Clay, limestone

Grapes varietals:

Corvina 30%, Corvinone 30%, Rondinella 30%, Molinara 5%, Croatina 5%

Technical data:

Alcohol 15,% Vol
Total acidity 6,5 g/l
Residual sugar 49 g/l
Dry extract 35 g/l
pH 3,50

Vineyard management:

The most accurate selection of the grapes from the oldest vineyards. Organic fertilization, hand-pruning, shoot-thinning, leaf-pulling, bunches-thinning.

Wine making process:

In January, followed a long air-drying process, the grapes are crushed and fermented in concrete tanks for more than two months. Then aged in 500-liter Slavonian oak barrels for five years before bottling.

Ideal food pairing:

Biscuits and long-matured cheese, blue cheese or at the end of the meal with dark chocolate and dried fruit.

Serving temperature: 16 / 18°C

Recommended glass: Ballon

Colour:

Thick ruby red with purple highlights.

Nose:

Ripe, crunchy fruit, forward and neat cherry aroma matched with blackberry, dried plums, blackcurrant and blueberry, backed by spices on the finish.

Palate:

Beautifully neat and linear showing ripe still crunchy cherry, blue raspberry, plum, blackcurrant. Ends with a hint of black pepper and winter spices.

Available format sizes:

0,5 Lt / 0,75 Lt

Packaging:

Single wooden box for 0,5 Lt bottle. Wooden box for 1, 2, 3, 6 bottles of 0,75 Lt

