

Classic DOCG Recioto of Valpolicella

Colour:	Full ruby-red.
Scent:	Has a intense scent of grapes and dried red fruit, which is followed by floral sensations of violet, iris and wild rose.
Taste:	It is warm, velvety, sweet and it envelops the palate reminding us of raisins marasca and almonds.
Land:	A calcareous soil, which is rich in “scheletro” (this term indicates the presence of gravel, pebbles... of two mm or more).
Species of vine:	70 % Corvina and Corvinone Veronese 20 % Rondinella 10 % Sangiovese Croatina and Oseleta
Viticulture system	“Pergola of Verona” Age of the vineyards: 35/50 years old
Yield:	18/20 HI/Ha
Grape harvest:	The “recie” or “ali” (“ears” or “wings”, the “extreme” part of the grapes and the best part of them, which is exposed to sunlight) are hand-selected and hand-harvested at the end of September. The grapes are naturally desiccated in wooden crates until February/March.
Wine-making:	Separation of the grapes from the grape-stalks and soft wine-pressing. The fermentation’s and maceration’s temperature is of 12-15 degrees. The processes last about 20 days with daily wine-pressing and pumpings of must over the grape skins.
Refinement:	In French oak and cherry-wood barriques for 24 months. The wine rests in the bottle for 12 months before the commercialization.
Analytical Parameters:	Alcoholic level: 13.5% Total acidity: 6.70 g/l PH 3.70 Net dry extract 41 g/l
Gastronomy:	It is a dessert-wine. It goes well with pandoro (Veronese cake), panettone, (spiced brioche with sultanas), shortcrust pastry and chocolate. It is particularly suitable for marbled cheeses (for example Gorgonzola and Rockfort cheese) together with jams of red fruit and figs.

We advise you to open the bottle one hour before the consumption.
Service temperature: 16 °C.