

Recioto della Valpolicella Classico DOCG

The noblest and oldest Valpolicella wine is still made as it was centuries ago, as an homage to family tradition. Only the sweetest ripest “recie”, or “ears” of the bunch are used to make a sweet wine with an enticing floral and dark fruit bouquet. The vinification takes place in two steps at the end of January, after the grapes have dried in the traditional lofts. A year of bottle aging brings harmonious flavor to this delectable, rare wine.

Grape Varieties	60% Corvina, 20% Rondinella, 5% Molinara, 15% other varieties
Vineyard location and characteristics	Negrar hills facing Northwest and Southwest at 300 meters a.s.l.
Soil	Mainly alcareous matrix with gravelly outcrops, layered with basalts and some clay
Vine training and planting density	Veronese pergola 3,500 vines/ha
Harvest	Manual selection and harvesting of the grapes starting from mid-September
Dryng	Natural withering of the grapes for an average of four months in fruit drying sheds, with temperature, humidity and weight loss constantly monitored
Vinification	De-stemming and crushing of the grapes after grapes reach optimal raisining. Spontaneous cold maceration for around 10 days, inoculation of the must with selected yeasts starts the slow fermentation with repeated pumping overs. Fresh must is added after a week to revive the fermentation. When the must temperature reaches 12° C, rackings commence and the naturally cold temperatures arrest the fermentation, maintaining the desired residual sugar. After around 30 days a part of the must is pressed off the skins and racked. on this must is pressed the remaining of the grapes, almost dry, to add natural sweetness and multiply the aromas
Maturation	Six months in stainless steel, six months refinement in bottle
Organoleptic Characteristics	Deep ruby red colour. Floral and fruity scents, it reminds of violet and wild rose, open to a wonderful blend of raspberry, redcurrant and sour cherry jam. Velvety, pleasantly sweet flavor, but never cloying
Analytical Notes	Alcohol: 12,50% vol. Sugar: 130 g/l Total acidity: 6,30 g/l , Volatile Acidity: 0,55 g/l , Dry extract: 41 g/l
Size	0,75 / 1,5 l
Pairings	An enticing dessert or after-dinner wine, to be enjoyed alone or with dry pastries, fruit tarts and chocolate. Recioto is also excellent with a soft blue cheese like Gorgonzola
Serving Temperature	15°-16°
Cellaring	Store in optimal cellar conditions for 15 to 20 years. The Recioto can be enjoyed in a complex fruity style when young, but will gain in spicy, tertiary aromas and flavors as it ages. The color will develop a deeper burnished hues from its original deep ruby red