

Recioto della Valpolicella Classico DOCG

The noblest and oldest Valpolicella wine is still made as it was centuries ago, as a 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 calcareous matrix with gravelly outcrops, layered with basalts and some clay

Vine training and planting density Veronese Pergola 3500 vines/ha

Harvest Hand harvest and selection from end-September

Drying 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, racking commences 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 color. 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: 12,5% vol. - Sugar: 130 g/l

Total acidity: 6,30 g/l – Volatile acidity: 0,55 g/l – Dry extract: 41 g/l

Size 0,5 l / 0,75 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 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