

# Recioto della Valpolicella



## GENERAL FEATURES

Name:	Recioto della Valpolicella DOCG
Production area:	Mezzane di Sotto
Average altitude:	350 m a.s.l.
Soil:	Marly limestone
Growing method:	Pergoletta veronese 3900 vines per hectar
Average age of the vines:	35 years
Grape varieties:	50% Corvina 30% Rondinella 20% Molinara

## VINIFICATION AND MATURATION

Harvest:	end of September by hand picking, after a careful selection
Withering:	until March, in naturally well-ventilated rooms ensuring a slow and gradual decline
Maceration:	daily stirring to ensure fluidity and maximize extraction
Alcoholic fermentation:	in stainless steel tanks under controlled conditions Temperature: 10°-23° C Duration: about 20 days
Malolactic fermentation:	not held
Maturation:	in tonneaux: for 24 months in bottle: for 12 months

## ANALYTIC FEATURES

Analysis alcohol:	14% vol.
Total acidity:	5.44 g/l
Reducing sugars:	106 g/l
Dry extract:	42 g/l

## AVAILABLE FORMATS



500ml

## ORGANOLEPTIC EXAMINATIONS

Colour:	purplish red, going to grain with ageing but dense of vivid luminosity
Aroma:	balsamic, dotted with spices and embellished with plum, softly combined with cherry and blackberry jam
Taste:	aromas of sweet and fleshy fruit with a perfect balance between tannins and acidity

## PAIRINGS

Its non-cloying sweetness and softness, well balanced by the importance of the body, make it a welcome accompaniment to conversation.

Recommended service: uncork it at least 1 hour in advance,  
serve at 14°-16° C

Ageing potential: 8 years