

RECIOTO DELLA VALPOLICELLA DOCG CLASSICO



Taste Profile



In Vineyard

The history of this wine is old, dating back to the ancient Romans and the famous wine Retico which was so highly praised and enjoyed by the Latin poets. Today it is symbolic of the viticulture of Valpolicella Classico; a wine produced after "appassimento" or natural drying and shrivelling of the grapes, and it is also considered to be origin of Amarone.

Located in the heart of Valpolicella Classico in the hills of Negrar on dry stonewalled terraces facing southeast, at an altitude of between 400 and 450 meters above sea level. Soil type: alluvial soils. Grass award between vines. Training system: Pergoletta Veronese.

Age of vines in production: 20 years. Buds per vine: 16.

Planting density: 3,300 vines per hectare. Yield per hectare: 44 hl.

In Cellar

Harvest: in the last week of September exclusively by hand. Appassimento (drying) in stores for 120 days. Vinification: destemmed, then gentle pneumatic pressing at the beginning of January. Fermentation at a temperature from 12° to 23° C. Maceration for 20 days with manual punch-down of cap 3 times a day. Malolactic fermentation completed. Maturation in stainless steel vats for 6 months and then in bottle for 4 months. Stabilization: natural.

In Tasting

Colour: intense ruby red with hints of violet. Perfume: intense fruity.

Flavour: velvety, with warm notes of raisins on the finish.

Pairings

All types of crunchy biscuits like Brisolona, Cantucci and Zaletti, and mature cheese with spiced fruit dishes.

Technical information

- Bottle Size: 0.50l
- Alcohol Volume: 12.50%
- Serving Temperature: 14 – 16°C
- Residual reducing sugars: 130.00 g/l
- Total acidity: 6.00 g/l
- Total dry extract: 50.00 g/l
- PH: 3.65