



# RECIOTO

Recioto della Valpolicella DOCG

## Vinification

The harvest takes place at the end of September with picking by hand and selection of the best and most sun-exposed grape bunches. They are dried in drying lofts, where they lose 45-50% in weight. The grapes are destemmed and gently crushed, followed by temperature-controlled fermentation in stainless steel vats at 15-18°C. The wine is racked while still sweet, cooled and cleaned, with several racking operations to prevent further alcoholic fermentation. Maceration for 20 days with frequent pumping over. About 12 months in French oak barriques. 6 months of bottle-aging.

## Sensory characteristics

Ruby red in colour with garnet red reflections. On the nose, it is rich in sweet and exotic spices, accompanied by the typical hint of candied fruit. Silky and enveloping tannins, with a lingering balsamic finish.

## Gastronomy

A perfect wine for pairing with dark and milk chocolate desserts, delicious with blue cheeses, even spicy ones, tart and sweets made with black cherries. Try it on its own or accompanied by a good Tuscan cigar.

## Appellation

Recioto della  
Valpolicella DOCG

## Grape varieties

Corvina Veronese e  
Rondinella

## Grado alcolico

13,5% Vol.

## Available sizes

0,75 l



COLLEZIONE RADICATA