

RECIOTO DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



GRAPES AND VINEYARD

Production Area:

The vineyards are in Tregnago. Altitude between 350 and 560 metres a.s.l.

Grape varieties:

Corvina, Corvinone, Rondinella

Vineyards details:

Vines from 10 and 20 years of age. Sun exposure: North-South. Soil composition: calcareous marls. Training system: Guyot. Vines density 6.000 cp/ha. Yield per ha: 3 tons. The vineyards are certified for respect for biodiversity according to "bio-diversity friendly" criteria.

WINE MAKING AND AGEING

Harvest:

The harvest usually takes place during the second week of September. After a careful selection, the bunches are laid, one layer high, on plastic boxes and then moved to our drying facility.

Grapes drying "Appassimento":

The grapes remain in the drying facility for a few months in wintertime, during which they undergo physical processes. The most evident is the drying of the grapes. The result is a higher concentration of sugars, together with other components.

Vinification and ageing:

The grapes are destemmed and pressed. The must is fermented in stainless steel tanks: the temperature during the first phase of maceration is between 2° and 5° C.

The fermentation lasts approximately 10 days, at temperatures between 20° and 24° C.

The ageing takes place in tonneaux and lasts 12 months. The wine refines in bottle for 10 months before commercial release.

Vintage: 2016

Tasting notes: A full red in color with purple highlights. Aromas of cherries under spirits, black cherries, chocolate, and cinnamon. Velvety and balanced on the palate.

Food pairings: On the palate it is pleasantly complex, but the food pairing is essential, with dark chocolate chips, dry biscuits and simple dessert. To try with blue cheeses.

Serving temperature:
12° - 14 °C

TECHNICAL DETAILS

Alcohol content: 13% vol.
Total acidity: 7,06 gr/l
Dry extract: 41,30 gr/l
Residual sugar: 151,80 gr/l



375 ml

