



## RECIOTO DELLA VALPOLICELLA DOCG CLASSICO SPUMANTE

What bubbles! As a traditional sparkling version of the classic Recioto Dolce della Valpolicella, Recioto Spumante is of limited production and ideal for celebrating special moments such as Christmas and Easter. It enlivens with its inebriating fruity aromas of raspberry and sour cherry, as well as its sweet taste with a finish of cherry jam and raisins. It must absolutely be enjoyed with sbrisolona (a typical Veronese dessert), cantucci and Pandoro. Serve at 8 - 10 °C.

### THE VINEYARD

Located in the heart of the Valpolicella Classica, on dry terraces. Altitude from 120 to 250 metres above sea level. Southeast exposure. Soil type: very varied, on alluvial debris. Vineyard grassing. Training system: Veronese pergoletta. Age of producing vines: 20 years. Load of buds per vinestock: 16. Planting density: 3,300 vines per hectare. Average yield per hectare: 24 hl.



### GRAPES

60% Corvina  
15% Corvinone  
15% Rondinella  
10% other varieties as per DOCG regulations



### TYPE

Sweet sparkling red wine



### FORMAT

750 ml



### SERVING TEMP.

8-10 °C



### ALCOHOL CONTENT

12,5% vol

### PRODUCTION

Harvest: exclusively hand-picked during the last week of September. Drying in drying rooms known as "fruttaio" for 120 days. Crushing with destemming of the grapes in December/January. Fermentation temperature from 12 to 23 °C. Maceration for 20 days. Manual punching-down three times a day. Complete malolactic fermentation. Rendered sparkling wine with the charmat method on yeasts.

**PAIRINGS** It goes well with all dry desserts, such as the Veronese *sbrisolona* cake, cantucci and Pandoro.

### VINTAGE 2016

VINTAGE 2016 was a great, handbook year! Summer temperatures did not go above 35 °C, avoiding the excess heat that characterised 2015. The composition of the grapes led to a high sugar content, good acidity and a particular abundance of anthocyanins, all thanks to the significant day/night temperature changes that occurred, especially during veraison. It is in this period, in fact, that the vine is reactive to the accumulation of colouring substances. The vintage did not have any unusual pathological problems, with the exception of the peronospora attacks that took place in June; the vine ripened regularly (bunch closure at the beginning

of July and the start of veraison in the first days of August). Maturation began in mid-August and ended in the first ten days of September, with the main winemaking parameters reaching an excellent level, along with the complete absence of botrytic attacks.