



RECIOTO DELLA VALPOLICELLA DOCG CLASSICO

This wine has an ancient history dating back to the time of the ancient Romans and the famous Rhaetian wine that was highly praised and appreciated by the Latin poets. It is a symbol of the viticulture of the Valpolicella Classico area based on the particular natural drying process of only the ripest grapes, it is considered "the father" of Amarone.

Colour: ruby red with violet reflections.

Bouquet: intensely fruity, fragrant with red fruit, especially raspberry, black cherry, prune and plum. Taste: generously sweet, soft and creamy with warm hints of raisins in the final note. Never overly sweet, this sweet red wine is unique in the Italian wine scene.

THE VINEYARD

Located in the Negrar hills in the heart of the Valpolicella Classica area, on dry terraces. Altitude from 200 to 450 metres above sea level. Southeast exposure. Soil type: very varied, mainly limestone, volcanic and alluvial. Grassing of the vineyard. Training system: Veronese pergoleta. Age of producing vines: 20 years. Load of buds per vinestock: 16. Planting density: 3,300 vines per hectare. Yield per hectare: 44 hl.



GRAPES:

70% Corvina
15% Corvinone
15% Rondinella



STYLE:
sweet red wine



BOTTLE:
500 ml



SERVING TEMPERATURE:
14° | 16° C



ALCOHOL
12,50% vol

PRODUCTION

Harvest: last week of September, exclusively hand-picked. The grapes are dried in large drying rooms for 120 days. Crushing in mid-January with de-stemming of the grapes. Fermentation, aged in wood, then in bottles. Stabilisation: natural.

FOOD PAIRINGS

Dried sweets, such as Sbrisolona, Cantucci and Zaletti, blue or spicy cheeses with spicy fruit sauces.

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.