

Recioto della Valpolicella

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

In a letter to the senators of the Venetian Canonicate, Cassiodorus described Recioto as *“a pure wine, of regal colour and special flavor. One might define it as a fleshy liquid or as an edible beverage”*. Recioto is the most ancient wine of the Valpolicella area and is a direct descendant of the Retico wine. Its preciousness derives from its maturation – in very limited quantities – using a complex and natural method, without recourse to filtration.

[**TYPE OF WINE**] Dessert D.O.C.G. red wine

[**GRAPE VARIETIES**] Corvina and Corvinone 70%, Rondinella 25%, Molinara 5%.

[**PRODUCTION AREA**] San Pietro in Cariano and Pedemonte di Valpolicella on vary varied soil, mainly red clay and limestone of glacial origin. The training system is Trentino-type pergola with, on average, 25-years-old vines. Yield: 1500 kg/ha.

[**PRODUCTION PROCESS**] The healthiest bunches are harvested by hand with great care between the end of September and the beginning of October. They are then laid out in a single layer in shallow crates, which are placed in the drying lofts until the grapes are pressed in January. The fermentation process lasts 30 days and is arrested by chilling the wine, leaving a substantial amount of residual sugar still in it. The Recioto begins its maturation in Allier oak barriques for around 8 months and it then spends a further 6 months in bottle before being released.

[**TASTING NOTES**] It displays a deep ruby red colour with garnet reflections. It is instantly recognizable on the nose because of the intensity and breadth of its seductive and incredibly elegant bouquet, in which one finds suggestions of **violets, ripe, fleshy cherries**, plums and raisins. Hints of sweet spices, caramel and dark tobacco-like notes are also in evidence. On the palate, it is full and complex, rounded and fruity, but at the same time very well-balanced. It is lively in spite of its sweetish style, and has a slight flavor of almonds on the finish. It offers an elegant freshness combined with robust structure, and is very long. Alcohol content 13%.

[**SERVING SUGGESTIONS**] An excellent dessert wine with dry pastries, almonds, panettone or dark chocolate. Thanks to its freshness is perfect also in summertime with strawberries and other wild berry fruits. For those who love the charm of contrasts, the pairing with blue and mature cheeses is very interesting. Serve at 16°C (61°F) or at 12°C (53°F) in summertime.



500 ml

