



RECIOTO DELLA VALPOLICELLA DOCG

“PRODUCED BY THE BEST
GRAPES FROM OUR VINEYARDS “



PRODUCTION AREA

Vineyards are located in the heart of Valpolicella region, nearby Verona

GRAPE VARIETY

Corvina, Rondinella, Corvinone

HARVEST AND VINIFICATION

The hand-picking harvest starts the last week of September. Grapes are stored in boxes at controlled temperature and humidity for the appassimento process. Between January and February, after a soft pressing, the must undergoes to a long maceration and fermentation in steel tanks. To keep high sugar levels the fermentation is stopped with a cooling process.

COLOR ●

TASTING NOTES

Deep ruby color. On the nose it shows notes of berries, cocoa, red ripe fruits and spices. Full-bodied, dry, elegant and long last on the palate, with a very well balanced tannins.

ALCOHOL 13,5%

THE ADVERT

It can be combined with fruit and chocolate-based cakes and tarts, and traditional dry pastries. Also ideal for accompanying cheeses.

