

RECIOTO DELLA VALPOLICELLA

CLASSICO DOCG



Blended grapes:

Corvina 50%
Corvinone 25%
Rondinella 15%
Other varieties (Oseleta, Croatina) 10%

Yield:

80 q.li/ha

Soil:

Sand 20,6%
Silt 54,5%
Clay 24,9%

Training system:

Pergola

Vineyards:

Southwest exposure

Harvest:

By hand, mid'/end of september and grapes selection for drying of 90 days

Vinification:

30 days of maceration on the skins

Aging:

14 months of aging in oak barrels of 7,5 hl