

RECIOTO DELLA VALPOLICELLA CLASSICO DOCG "VIN DEL SETTE"

Our Recioto has behind thousands years history of winemaking tradition. This sweet nectar was produced even before the arrival of the Romans and soon became the wine of the Emperors and Kings that followed one another in the grounds of Verona.

Recioto is the undisputed king of Valpolicella tradition, the result of the careful selection of the best grapes followed by the traditional drying on racks made of reeds. After a soft pressing in January, the fermentation allows the development of its typical sweetness. This wine is ruby red in colour with delicious hints of red fruits, jams and undergrowth. In the mouth it does not disappoint us : it is full of warmth, caressing tannins, sweet, elegant in the whole.

It is suitable for desserts but it is also perfect for a moment of unforgettable relaxation.

You may enjoy it in the short future or let it ageing for almost 20 years, resulting in a wine that will amaze you. It is really important to store it in a cold (15° C), humid place with no sunlight.

When aged, we suggest you to open the bottle 2 hours before serving it, at a temperature of 14° C.



Vine Variety:

Corvina, Corvinone, Rondinella, Molinara, Negrara, Dindarella, Oseleta

Terroir:

Clay and calcareous soil

Production Regulations:

Recioto della Valpolicella DOCG

Refinement:

Oak barrels, 12 months

Colour:

Ruby red

Aroma:

Cherry jam, plum, undergrowth

Taste:

Soft and well-balanced

Alcohol:

13.5%

Capacity:

500 ml

Ideal pairing:

Dry pastries



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This cellar is
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