



AZIENDA AGRICOLA BONAZZI

RECIOTO DELLA VALPOLICELLA CLASSICO



Wine of very ancient renown, praised by eminent Latin poets such as Virgil, Suetonius, and Pliny the Elder, it is currently appreciated in every part of the world. It is produced with grapes of the Valpolicella Classica region. The grapes from the higher part of the bunch (which is called “recia” in the local dialect) are placed in wooden boxes and stored in dry and well-ventilated rooms until January. Next comes a slight pressing of the grapes followed by a slow fermentation. Once the right alcoholic content is reached (12 degrees) a series of operations are carried out, which allow the wine to stay sweet. The Reciotto is an excellent dessert wine, that goes perfectly with the cakes of the Veronese tradition (such as the pandoro and the panettone), but can also be served with soft cheese varieties. It is best to uncork the bottle an hour before pouring it and to serve it in large glasses called ballon.

Area of production: hilly vineyards located in the heart of the Classic Valpolicella region (north of Verona).

Grape varieties: Rondinella 30%, Corvina 60%, Molinara 10%.

Yield: 120 quintals per hectare.

Maturation: 10 months in small barriques and from 4 to 6 months in bottle.

Organoleptic description: dark ruby red color; intense, fruity bouquet; sweet and harmonic taste, with hints of roses.

Serving temperature: 16° - 18° in appropriate glasses (Tulipano).

Serving suggestions: desserts and typical cakes such as short pastry, panettone and pandoro.

Longevity: from 3 to 8 years.

Alcohol content: 13 % vol.

Vinification process: after a long withering process in ventilated areas with a dry climate, the grapes are pressed. The vinification is then carried out through slow fermentation with maceration of the marcs for 30 days.