

L'EREMITA

RECIOTO DELLA VALPOLICELLA



DENOMINATION: Recioto della Valpolicella DOCG

GRAPE VARIETY: 45% Corvina, 15% Rondinella, 40% Corvinone

AREA OF PRODUCTION: A selection of the best grapes from Ca' Rugate's own vineyards in the hills around Montecchia di Crosara.

SOIL: Gravel and limestone.

HARVEST: Hand picked during the last two weeks of September, and laid flat in small wooden boxes containing an average of just six kilograms. This allows good air flow during the crucial drying process.

WINE MAKING PROCESS: The grapes are allowed to dry gently in well-ventilated rooms for around 6-7 months, concentrating their flavours, sweetness and colour. In spring, the grapes are crushed, fermentation starts with natural yeast and then the must is filled into barriques to finish fermenting. The wine matures in wood on its lees for 10-12 months before bottling.

YIELD: 90 q.li/HA

PRODUCTION: 5.000 bottles

ORGANOLEPTIC ASPECTS: Dark intense ruby red in colour. On the nose it shows black fruit and berry notes, with hints of wild herbs and spice. The palate is sweet, luscious and rounded balanced by velvety tannins.

FOOD PAIRING: A meditation wine for lingering at the end of a meal. Lovely too with cheese, especially gorgonzola; and a good partner for chocolatey desserts. Try it too in the traditional manner with the local "sbrisolona" biscuit (a variation on "Shortbread").

Alcohol: 13.5%

Suggested initial serving temperature: 10°C

BOTTLE SIZES:

500 ml - 1500 ml


CA' RUGATE
— VITICOLTORI —
IN SOAVE E VALPOLICELLA