



RECIOTO

DELLA VALPOLICELLA DOCG CLASSICO



ORGANOLEPTIC DESCRIPTION

Color: deep red.

Bouquet: intense, with floral hints of violet, iris, wild rose and vanilla.

Taste: full, sweet and delicate.

VINIFICATION

Drying: 4 months in "fruttaio" (grape-drying room).

Fermentation: spontaneous, with indigenous yeasts, in steel tanks for 18 days in winter, interrupted when the desired alcohol and sugar content is reached.

Aging: 6 months in Slavonian oak barrels.

Bottle aging: 2 months.

SERVING SUGGESTIONS

Food: excellent dessert wine, perfect with pandoro, panettone, shortbread or soft and tasty cheeses.

GRAPE VARIETIES:

60% Corvina
20% Rondinella
10% Molinara
10% Dindarella

PRODUCT ANALYSIS:

Alcohol content: 13,50% vol

Total acidity: 6,30 gr/lt

Net dry extract: 34,50 gr/lt

YIELD PER HECTARE:

24 hl/ha

HARVEST:

manual

 13,5% vol	 16°C	 6 m	 2 m
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