

RECIOTO DELLA VALPOLICELLA CLASSICO DOCG AMANDORLATO

Amandorlato is an extremely rare wine since the production technique remains a closely guarded secret, handed down from father to son.

This wine, that could be considered the ancient "Recioto scapà", is sweet but not excessively and the withering gives the wine intense fruity and spicy flavours, with hints of cherry jam, cinnamon, almonds and raspberries.

The Recioto Amandorlato needs a long refining in wood in order to reach 16 degrees alcohol and ensure a balanced structure.

It is perfect with aged cheeses, but also with roasts and duck meat. It can withstand several years of aging with an interesting evolution in the bottle.

Very important is to store the bottle in a cold (15° C), humid (75%) place, away from direct sunlight. We suggest you to open this wine 2 hours before serving it.



Vine Variety:

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

Terroir:

Clay and calcareous soil

Production Regulations:

Recioto della Valpolicella DOCG

Refinement:

Oak barrels, 72 months

Colour:

Ruby red

Aroma:

Cherry jam, plum, cinnamon, almonds

Taste:

Sweet, structured

Alcohol:

16%

Capacity:

750 ml

Ideal pairing:

Aged cheese, duck meat



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