

RECIOTO DELLA VALPOLICELLA DOCG “TESAURO”

GRAPE VARIETIES

Corvina Veronese, Rondinella

VINIFICATION

Grapes are raisin-dried for at least 4 months after harvesting, losing at least 40% of their weight.

Fermentation temperature between 18° and 22° C

Maceration time: 12 days

Refinement in barriques for at least one year.

ANALYTIC DATA

Total acidity: 5.80 g/l

Alcohol content: 13.00 % vol.

ORGANOLEPTIC CHARACTERISTICS

Intense ruby red color; the nose features delicate aromas of blackberry jam and spicy hints; very elegant to the palate, good structure.

DINING COMBINATIONS

Dessert wine, excellent when combined with chocolate.

Serving temperature 16-18° C