

Recioto della Valpolicella Classico

Vine Variety

The red wine Recioto della Valpolicella Classico DOCG DolceVera is made from 50% Corvina grape, 25% Corvinone grape, 15% Rondinella grape and 10% from other grape varieties. All varieties are native vines cultivated all in the town of Villa of Negrar, at an altitude between 260 and 280 m a.s.l.

The hilly area on which the DolceVera vines stand ensures optimal sun exposure for the ripening of the grapes and a balanced and more alcohol-rich production.

Winemaking

The Recioto della Valpolicella, is the oldest of the wines produced in this area. Cited since the time of the Rhaetian and King Theodoric, for centuries it has been the true expression of this land. It is produced with the same technique used for Amarone, with a late harvest and careful sorting. The grapes are collected in boxes of 6 kg each and then left to dry in straw mats for about 3 months. Then, after crushing and destemming, at a controlled temperature, maceration inside the skins is carried out for 30 days. Unlike Amarone, however, fermentation is stopped to allow that some of the sugar remains to yield a sweet and fragrant wine.

Wine aging

Aging for 12 months takes place in stainless steel tanks and then for a short time in wooden barrels. A further 6 months of bottle aging ensues.

Organoleptic notes

The Recioto della Valpolicella, shows a deep ruby red color and with purple reflections. The classic hints of Valpolicella wines stand out to the nose and then the sour cherry and the cherry under the spirit all up to the bitter almond. In the mouth, the wine is full and robust but extremely delicate and pleasant thanks to the enveloping sweetness. The well-balanced closure leaves the mouth clean ready for a new taste.



Analytical data for 2016 crop

Alcohol content:	14,0%
Content:	50 cl
Residual reducing sugars:	140,00 g/l
PH:	3,60
Total acidity:	5,80 g/l
Volatile acidity:	0,50 g/l