



## *Recioto della Valpolicella Classico* DOC 2013

### GRAPE VARIETIES

*Corvina, Corvinone, Rondinella*

### WINEMAKING

*Between the end of January and the end of February a part of the withered grapes are pressed in a de-stemming winepress and then left to macerate at a cold temperature for 7-8 days, followed by a 20-day fermentation in steel containers with automatically controlled temperature and indigenous yeasts. The remaining grapes are then added and fermented together for another 20 days, for a total of 40 days of fermentation.*

### AGEING

*The wine is aged in steel tanks for 12 months then in bottles for 3-6 months.*

### ANALYTIC DATA

*Alcohol content: 13 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Garnet red color with purple hues.*

*Fruity, intense, lingering bouquet with cherry, sour cherry and cranberry notes, hints of violet, cinnamon and white pepper. Sweet and harmonious flavour, never cloying, blooming and extremely fruity with notes of red jam and cinnamon.*

### GASTRONOMY

*Ideal with warm desserts or chocolate after a meal. Try it with soft cheeses.*

*Serving temperature 16-18°C*

## AVAILABLE FORMATS

*50 cl*

