



RECIOTO CLASSICO DELLA VALPOLICELLA

Denominazione di Origine Controllata e Garantita



PRODUCT NAME

Recioto Classico della Valpolicella

APPELLATION

Recioto Classico della Valpolicella DOCG

GRAPE VARIETIES

Corvina, Rondinella, Molinara

PRODUCTION AREA

Valpolicella Classica

VINIFICATION PROCESS

Drying of the grapes for about 5 months. Fermentation in oak vats at a controlled temperature.

AGEING

In 5 Hl oak barrels

BOTTLING

About 24 months after harvesting.

ORGANOLEPTIC QUALITIES

Colour: clear, ruby red, with purple reflections.

Aroma: jam, ripe, red berries, dry fruit, figs, nut.

Taste: intense, extremely persistent, complex, velvety, sweet but not sickening.

SERVING TEMPERATURE

14-16 C°

SERVING SUGGESTION

It is a splendid dessert wine, that goes well with traditional specialities from Verona such as pandoro, panettone and shortbread, dry sweets and chocolate. It can also accompany soft and flavourful cheeses.

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