

# Recioto della Valpolicella Classico



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Denominazione di Origine Controllata e Garantita



The name Recioto comes from the Veronese dialect term "recia", meaning "ear. It refers to the small lateral grape clusters surrounding the main one: the most prized part of the grape, selected according to tradition.



**Grape variety:** 80% Corvina, 10% Rondinella, 10% Oseleta.

**Average age of the vineyard:** 20 years.

**Training system:** Guyot.

**Number of buds per plant:** 6/8 per plant.

**Yield per hectare:** 80 quintals.



**Vineyard location:** San Ambrogio di Valpolicella, South-East exposure.

**Average altitude of the land:** 300/350 meters a.s.l.

**Type of soil:** Cretaceous, calcareous, rich in skeleton.



**Harvest:** Late September–early October, handpicked and sorted.

**Vinification:** During harvest, the loosest and healthiest clusters are selected and placed in drying lofts until February, reducing their weight by 50%. After gentle destemming and crushing, slow fermentation on the skins lasts about 20 days, followed by 24 months of aging in tonneaux and 12 months in bottle.



**Colour:** Bright ruby red.

**Bouquet:** Full sweetness; notes of spirit-infused cherry, plum, dried figs, cocoa, and sweet spices emerge, with a long and smooth finish.

**Taste:** Sweet but never cloying, with good freshness, balanced body, and a long, honeyed, and slightly citrusy finish that gives harmony and invites another sip.



**Serving temperature:** 12-14°C

**Gastronomical combinations:** Dark chocolate desserts, nut tarts, pastries with almonds or hazelnuts, as well as blue cheeses such as spicy Gorgonzola or Stilton.