



TECHNICAL DETAILS

Name: **RECIOTO DELLA VALPOLICELLA DOCG**

Description: well structured wine with a good alcohol content, whose sweetness derives from the no-fermented residual sugar. Its peculiar characteristics make the wine unique and unmistakable for its cardinal colour, its strong aroma with hints of violet, sour cherry and florentine iris mixed with the most delicate spices.

Grape varieties: CORVINA
RONDINELLA
MOLINARA

Alcohol: 13,5 %

Total acidity: 6,5 gr/litre

Dry extract: 36,00 gr/litre

Sugars: 110 gr/lit

Yield per ha: 28 hl

Vinification: After the harvest by hand, the grapes are put into small plateaux and let to dry for 4 months. During this period there is a high concentration of sugars, extract, flavorings, glycerin. In January the grapes are pressed. The fermentation is very slow and when the wine reaches 13,5 % of alcohol it is important to stop this process. The result is a well structured wine, whose sweetness derives from the no-fermented residual sugar

Maturation: 8 months in small Slavonian oak barrels

Stabilization: 3 months in bottle

Tasting notes: Colour: intense cardinal red colour
Aroma: intense aroma with hints of violet, sour cherry and florentine iris mixed with the most delicate spices
Taste: Full, soft, velvety and rich taste

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