

RECIOTO DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

CLASSICO

Production area

The *Valpolicella classica* region. Vineyards planted on the summits of the calcareous hills north of Verona, near Marano di Valpolicella, Fumane and San Pietro in Cariano.

Grape varieties

Corvina and Corvinone (70%), Rondinella (30%). The grapes are left to dry for 90 to 120 days before pressing.

Yield

100 kg of grapes yield about 35-37 litres of wine.

Wine analysis

Actual alcoholic content: 13,5% vol., plus 130 grams residual sugar.

Total acidity 5.5-6‰.

Dry extract 45-50‰.

Ageing

14 months in *barrique* (225-litre French oak barrels).

Refining

At least 12 months in the bottle.

Sensory impressions

An almost inky ruby red colour with strong, purplish hues at the edge of the glass, it offers a wide range of extremely intriguing notes, mainly resinous, balsamic and mentholated ones, cured tobacco leaves, the fruitiness of blackberry, blueberry and tamarind, sour cherries in syrup, cherry and berry compote, forest floor; in brief, a bouquet that is more oriented towards harmony and elegance than pure power. The palate is intense, structured, freshly acidic, with very little space for sweetness; it is coherent with the impressions on the nose; the tannins offer a velvety texture with a vivacious grip and the finish, hinting sour cherries and tobacco, is extremely fresh, clean and persistent.

Serving temperature

14-16° C.

Recommended food pairings

An end-of-meal wine, it is at its best when paired with coffee desserts, *castagnaccio*, a rustic chestnut pudding from Tuscany, and chocolate cakes. At a riper age, it becomes a more brooding, "meditation" wine, best savoured alone or with a piece of *Roquefort* cheese.

Longevity

5 to 10 years.

