



Recioto della Valpolicella

DOCG Classico

Already known in Roman times, Recioto represents the pearl of Valpolicella preserving the old drying grapes technique in a hilly landscape dotted with small hamlets and vineyards on stone-walls terraces, the typical “marogne”.

Intense garnet red color with violet hues. On the nose intense mature red fruit recalling of cherry in sour brandy, chocolate and coffee. On the palate sweetness and roundness and well balanced with a delicate tannin and the typical freshness of the grapes cultivated on high hills.

Grape varieties: Corvina, Corvinone and Rondinella.

Production area: high hills in the Valpolicella Classico production area between 300 and 500 m. a.s.l.

Soil composition: calcareous deposits on volcanic rocks.

Growing systems: traditional “pergola veronese” on stone wall terraces called “marogne”.

Vinification: after a careful selection in the vineyard, the grapes are placed in trays and left to dry in our drying loft called “fruttaio”, located on high hills. This “appassimento” process is very slow, in order to support the concentration of sugar, structure and aromas. In the first months of the year following the harvest, the grapes are gently pressed and a long and slow fermentation in contact with the skins takes place and is stopped by lowering the temperature once the right sugar content is reached. After racking, Recioto is aged for a long time in barrique before bottling.

Food pairings: Recioto is traditionally paired with butter shortcrust pastries and the famous Pandoro the typical Christmas cake from Verona. It is also appreciated with blue cheeses such as the famous Stilton. Try it with dark chocolate, as a meditation wine. It will be a nice challenge!

Service temperature: 14-16 °C.

Suggested glass: 