



Reciotto della Valpolicella DOCG BIO 2020

Grape varieties: Corvina, Rondinella, Corvinore, Molinara, Oseleta.

Vineyards: The grapes come exclusively from vineyards where organic farming methods are used.

Soil: Limestone and clay, altitude 180 metres a.s.l.

Harvest: When perfectly ripe, the grapes are carefully selected, harvested by hand and placed in small five-kilogram crates. They are then left in the fruit room for over three months.

Vinification: The long drying period naturally increases the sugar level and causes a drop of up to 50% in the weight of the grapes. After crushing, the grapes undergo slow, spontaneous fermentation, which comes to a natural conclusion while the wine is aged in small barrels, where it is kept for more than 30 months before bottling.

Description: Ruby-red colour with garnet reflections. On the nose, ripe plum and black cherry, perfectly balanced by wood spice. Warm, polished and enfolding on the palate, with a plush taste that strikes a contrast with the tannins and the alcohol.

Food pairings: Perfect with dry pastry specialities such as cantucci, sbrisolona crumble cake and tarts.

Also ideal with bitter dark chocolate. Meditation wine. Serving temperature: 15-18°C.

Analytical data:

Alcohol content: 15.26% vol

Sugars: 81.40 g/l

Total acidity: 6.57 g/l

pH: 3.60

Total Sulphur Dioxide less than 30 mg/l

