

Recioto della Valpolicella Denominazione di Origine Controllata e Garantita CLASSICO



At one time better known than its Amarone counterpart, Recioto, wine much loved by Romans, it is now mainly a dessert wine. There is a long history associated with the name Recioto. It is said that the name derives from the fact that the "recie" (ears), the highest and most exposed part of the bunch and therefore the most sweet and ripe, were used for the drying. But more reliably it is said that the name Recioto derives from the Latin "racemus" (bunch). In fact in many ordinances of the XIII and XIV centuries we find the word "recis", which means "detached and hung bunches". We take particular care in following the production of this wine, beginning with the selection of only the best clusters during harvesting, the delicate drying and the careful checking of its fermentation.

Production

Grape varieties made up of around 65% Corvina Veronese, 30% Rondinella and 5% Rossignola/Negrara. The grapes to be used in the Recioto production are harvested 1-2 weeks earlier than those for Valpolicella. During the grape harvesting only perfectly unblemished and dry bunches are selected and placed in shallow cases in single layers. They are left to dry in selected, well-aired locations, called fruit cellars, to avoid being attacked by mould.

The drying process lasts until the end of February. During these months the bunches are constantly checked and discarded if damaged. At the end of the drying period, the grapes lose 30-40% of their weight whilst their sugar concentration, an indispensable element during the following fermentation stage to ensure a noteworthy alcoholic level (around 18%), is increased.

Maceration is carried out on contact with the skins for a period of 20-30 days. After drawing off the lees, the product is sent directly to tonneaux and barriques and continually poured to inhibit fermentation. Once the wood ageing period of 12/18 months is over the maturation process is completed by resting in bottles for 6 months.

Organoleptic description

Our Recioto distinguishes itself with a deep crimson colour with purple tones. It displays all its consistency releasing an intense liquored-cherry aroma with faint and well integrated hints of wild berries, vanilla and toastiness when poured. Even though releasing all its smoothness (due to the high sugar content of 80:100 gr/l), it is a strongly structured wine with balanced tannins sweet to the palate.

Pairing and serving

Our Recioto is best matched at the end of the meal with shortbread and cakes, dried fruit and strawberry macedonia. It is also an excellent partner to chocolate. Its particular fruitiness together with its delicate vanilla and toasty hints, also make it an after-dinner "*meditation-conversation*" wine.

Analytical data

Alcohol: 13.00%
Total acidity: 5.50 g/l.
Clean acidity: 0.60 g/l.
Reducing sugar: 105.0 g/l.
Net dry extract: 33.5 g/l.