



Recioto della Valpolicella

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Classico



BOTTLE: 500 ml

GRAPE VARIETIES: Corvina 65%, Corvinone 10%, Rondinella 25%

CHARACTERISTICS AND GEOGRAPHICAL LOCATION OF THE VINEYARD:

From vineyards located in the municipality of Negrar with altitude 100 m above sea level. Clay and limestone soil.

VINEYARD: Double pergoleta.

AVERAGE AGE OF VINES: 25 to 30 years.

PLANTING DENSITY: 4.000 vines per hectare.

YIELD PER HECTARE: 19 hectolitres.

HARVEST AND VINIFICATION: Grapes are harvested exclusively by hand starting in mid September. After careful selection, the grapes are placed in small wooden crates and set aside to rest in dry. Around the end of January the grapes are softly pressed, and left to ferment slowly. Once an alcoholic content of 13% is reached, the fermentation is stopped (decanting, filtration, temperature control) in order to keep the wine sweet. It is then immediately placed in oak barrels for 6 months.

SHELF-LIFE: If stored well at a constant temperature of 14-15° C, laying down and in the dark, it can maintain its characteristics for 10 years.

COLOUR: Dark ruby red

NOSE: Fruity hints especially raspberry, black cherry and plum

PALATE: The palate is full-bodied, balanced, round, warm, rich in character and freshness.

SERVING TEMPERATURE: Serve at a temperature between 14° -15° C.

GASTRONOMY: It is a splendid dessert wine, that goes well with sweets that are typical of the Veronese tradition such as pandoro and short pastry. Excellent with chocolate, also bitter, but it can also be happily paired with soft and flavourful cheeses such as gorgonzola.

ANALYSIS OF BOTTLED PRODUCT:

Alcohol content: 13% vol

Residual reducing sugars: 115 gr/l

Total acidity: 6,50 gr/l

Corte San Benedetto®

Soc. Agr. Corte San Benedetto di Lavarini Angelo, Loris & C.

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