



Recioto della Valpolicella Classico 2020

Grapes: Corvina and Corvinone 70%, Rondinella 25%, Molinara 5%

Vineyards: located in the foothills of the municipality of San Pietro in Cariano, in the heart of the Valpolicella Classico

Harvest: Manual harvest, carried out by selecting only the most scattered bunches and therefore suitable for drying

Drying Approximately 120-140 days, in wooden boxes placed in the loft with the possibility of controlling humidity and temperature

Vinification: In February, soft pressing and maceration on the skins; slow fermentation in stainless steel tanks, with daily pumping over and punching down

Aging: In stainless steel tanks for 12 months. Subsequent aging in the bottle

Alcohol level: 14.5% vol.

Wine owes its name to the "recie" (ears), or the outer parts of the bunch, most exposed to the sun, used to produce a truly unique sweet raisin wine. It is the product of a careful processing that starts with the selection during the harvest and ends with the pressing in February of the bunches carefully preserved in the loft.

Very deep ruby red color with violet reflections; on the nose intense hints of red fruit; a decidedly persuasive and warm flavor, in a velvety harmony of refined sensations.

TUOTTAJA	Le Calendre
MAA / ALUE	Italia - Veneto
PULLOKOKO	0,50
HINTA	*

* hintatiedot näkyvillä vain kirjautuneille

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