



Denominazione / Product name

Regione / Region

Tipologia / Type

Uvaggio / Grapes

**Recioto D.O.C.G. Classico della Valpolicella**

Veneto

Vino Rosso / Red Wine

70% Corvina e Corvinone, 30% Rondinella

### **Produzione / Production**

Vendemmia / Vintage

Vinificazione / Vinification process

Fine di Ottobre / End of October

In fermentini di acciaio inox, in aprile

In stainless steel casks, in April, after the drying process.

Affinamento / Maturation

Minimo un anno in grandi botti di rovere

At least 1 year in big oak barrels

### **Dati tecnici / Technical data**

Alcohol / % Vol

13%

Zuccheri / Sugar g. / lt

128

Acidità tot. Acidity g. / lt

6, 85

Anidride Solf. tot. / Sulfites tot. mg. / lt

105

### **Confezionamento / Packing**

Bordolese 0, 5 L

EAN bottiglia / EAN code x bottle

8027979005005

EAN cartone / EAN code x case

8027979015004

PALLET EPAL-EUR

80 x 120

Bottiglie x cartone / bottles x case

6

Strati x pallet / layer x pallet

5

Cartoni x pallet / cases x pallet

125

Cartoni x strato / cases x layer

25

H PALLET cm

155

H cartoni / case cm

31

Lung. / length case cm

23, 5

Larg cart. / width case cm

16, 5

Peso cart. / weight case kg

5, 7

Peso pallet / weight pallet kg

740

### **TASTING NOTES**

This classic dessert wine is made from carefully-selected, fully-ripened grapes that, immediately following harvest, are partially dried on traditional straw mats for up to 150 days to concentrate the sugars. The grapes are then pressed and the juice undergoes slow fermentation until 13% alcohol is reached. At this point fermentation is halted to preserve the desired level of natural grape sugar. Full-bodied, rich and enjoyably sweet. It has an intense, very clean bouquet with cherry aromas. Velvety and smooth with a long finish. Serving temperature: 18 C.