



RECIOTO DELLA VALPOLICELLA DOC

GRAPES:

Corvina, Corvinone, Rondinella, Oseleta and Croatina

AREA OF PRODUCTION:

The hills of the Illasi Valley, on tuffaceous and alluvial soils with stratified calcareous marine rocks underlying; the vineyards are south-west facing and rise to an altitude of approximately 200 m above sea level.

TRAINING SYSTEMS:

Pergola (3000 vines per hectare) and Guyot (4500 vines/45,000 buds per hectare).

YIELD PER HECTARE:

Around 10,000 kg of grapes (6500 litres of wine), with summer pruning if necessary.

The quantity of loosely-packed bunches harvested by hand and selected for drying (on racks) varies between 10% and 30% of total production, depending on the vintage.

HARVEST PERIOD:

The harvest starts at the end of September and is carried out by specially trained pickers. The grape clusters are placed in small crates and transported to the drying room where they are left to dry.

WINEMAKING:

Vinification starts between the end of January and the end of February (depending on the vintage), using roller crushers. Fermentation takes place in stainless steel vats; the temperature is raised to 10°C and stabilizes thereafter at around 15 °C. Maceration lasts 25-30 days, with pumping of the must over the skins once a day. The wine is separated from the pomace when the residual sugar is around 130 g/l, and then racked 2 or 3 more times. When the wine is clear (towards May or June) it is transferred into oak barrels, where it ferments very slowly until December. The wine is then racked and stored for two more years. After bottling, the wine continues to mature for at least 8 months in the bottle.

SERVING SUGGESTIONS

Very mature and strong, full-flavoured cheeses accompanied by honey and *mostarda* (Italian chutney); dry desserts, especially chocolate-based ones. It is excellent on its own, and is highly recommended for stimulating good company and pleasant conversation.

SOME ANALYTICAL DATA:

Alcohol	14.20 % vol.
Sugars	125 g/litre
Total acidity	6.30
pH	3.44
Free and total SO ₂	18 - 84