

## Recioto della Valpolicella Valpantena

### *A sip of history*

Named Recioto from the Venetian “recia” for the ear-shaped Corvina grapes, it is a luxurious, rich, and ancient sweet wine. Light ruby red in colour, it exudes scents of rose on the nose. A true Valpantena grape juice: fresh, with a pleasing sweetness.

GRAPES	Corvina, Corvinone, Rondinella, other grapes as the production regulations
AREA	Valpantena (La Costa di Romagnano - Grezzana)
AGEING	1 year in second-use French oak tonneaux with frequent bâtonnage
VINTAGE	2021
ANALYSIS DATA	Alcohol 13%
AGEING POTENTIAL	7-8 years
	Conteins Sulfites



#### PRODUCTION AREA

The grapes are grown on hillsides, some of which are terraced, at about 150/250 metres a.s.l.. The soil is clay-loam, alkaline, rich in mineral nutrients, calcareous and lying on ancient marls.

#### WINEMAKING

At the end of December, the grapes that have stayed longer in the drying loft are destemmed, selected on the sorting table and then crushed. Alcoholic fermentation is carried out up to the desired alcohol content, with various daily pumping-over operations to ensure the must stays in contact with the skins.

#### TASTING

Pale ruby red in colour. On the nose, the hints of rose give way to mulberry, candied orange peel, cloves, date and dried fig, with a smattering of mint.

#### PAIRINGS

Traditionally enjoyed with dark chocolate desserts, it proves to be versatile: surprising with savoury dishes.

#### PRIZES AND AWARDS

Jancis  
Robinson 16.5