



www.levillediantane.it

RECIOTO DELLA VALPOLICELLA



CLASSIFICATION. Sweet red wine D.O.C.G.

GRAPES. Corvina Veronese, Corvinone and Rondinella.

PRODUCTION PROCESS. Recioto is a renowned wine with a delightful sweet flavour. Although this characteristic makes the vinification process seem easy, in order to obtain a Recioto with finesse and class it is necessary to follow the production process carefully and skilfully, starting from the selection of the grapes when they are harvested until they reach the bottle. The production process is similar to that of Amarone ie, a wine obtained from dried grapes, only in a sweet version where the fermentation is stopped before the wine gets dry. The name "Recioto" derives from "recia" which in dialect means "ear", ie. the upper part of the bunch which receives more sun and has a higher sugar content.

TOTAL ALCOHOL CONTENT. 12,5%.

TOTAL ACIDITY, IN TARTARIC ACID. 6 grams per liter.

SHELF LIFE. If the wine is stored properly at a constant temperature around 15°C, in a horizontal position in absence of light, it will be preserved perfectly for 8 to 12 years.

COLOR. Intense, deep ruby red, tending to garnet with aging.

NOSE. Intense and complex, fruity notes of plum jam and black fruit. Spicy with hints of vanilla, licorice and cocoa emerge with aging.

TASTE. Sweet and full-bodied, soft and warm, captivating with spicy aftertaste.

SERVE. Serve at a temperature of 16-18° C and uncork the bottle at least one hour before serving.

FOOD MATCHING. Excellent with desserts and especially with dry pastries, it is delicious with nuts or dark chocolate, or even blue cheese.



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13