



RECIOTO DELLA VALPOLICELLA CLASSICO

"La Rotonda - 2012"



GRAPES: CORVINA 50%, CORVINONE 30%, RODINELLA 10%, AND OTHER TYPICAL GRAPES 10%.

TYPE OF SOIL: CHALKY CLAY-LIKE.

AREA OF PRODUCTION: OWNED VINEYARDS ON THE HILLS (300M ABOVE SEA LEVEL) OF S. AMBROGIO DI VALPOLICELLA HIGHLY SUITABLE LAND, WHICH IS SOUTH-FACING.

PRUNING SYSTEM: GUYOT.

TIME OF GRAPE HARVEST: FROM THE END OF SEPTEMBER TO MID-OCTOBER WHEN THE GRAPES HAVE REACHED AN OPTIMAL STATE OF RIPENESS AND ARE READY TO BE HAND-PICKED.

VINIFICATION: OUR RECIOTO IS EXCLUSIVELY PRODUCED FROM OUR OWN RIGOROUSLY SELECTED GRAPES. IT FOLLOWS A DRYING PROCESS OF 4 MONTHS AFTER WHICH THE GRAPES ARE PRESSED AND PLACED IN FERMENTATION. MACERATION WITH THE SKINS FOR 20 DAYS USING TRADITIONAL TECHNIQUES AND DAILY MIXING.

REFINING PROCESS: 15 MONTHS IN OAK BARRELS WITH FURTHER COMPLETION IN BOTTLE BEFORE RELEASE.

Tasting Notes:

COLOUR: ELEGANT RUBY RED GARNET HEART.

FLAVOURS: VERY INTENSE BOUQUET THAT RANGES FROM BLACK CHERRIES AND BERRIES WITH HINTS OF CINNAMON TO OTHER SPICY NOTES.

TASTE: WARM, VELVETY AND SWEET. THE STRUCTURE IS MASSIVE AND FULL-BODIED WITH A LONG AND BALANCED FINISH.

BEST SERVED WITH: IT GOES PERFECTLY WITH ALL SWEETS OF THE VERONESE TRADITION AND IT IS SURPRISING WITH TRADITIONAL LOCAL CHEESES AND DARK CHOCOLATE.

ALCOHOL: 15,5%

SERVING TEMPERATURE: 16-18°