

DOMINI VENETI

Our Valpolicella, your wines.



RECIOTO DELLA VALPOLICELLA DOCG CLASSICO SPUMANTE

What bubbles! As a traditional sparkling version of the classic Recioto Dolce della Valpolicella, Recioto Spumante is of limited production and ideal for celebrating special moments such as Christmas and Easter. It enlivens with its inebriating fruity aromas of raspberry and sour cherry, as well as its sweet taste with a finish of cherry jam and raisins. It must absolutely be enjoyed with sbrisolona (a typical Veronese dessert), cantucci and Pandoro. Serve at 8 - 10 °C.

THE VINEYARD

Located in the heart of the Valpolicella Classica, on dry terraces. Altitude from 120 to 250 metres above sea level. Southeast exposure. Soil type: very varied, on alluvial debris. Vineyard grassing. Training system: Veronese pergoleta. Age of producing vines: 20 years. Load of buds per vinestock: 16. Planting density: 3,300 vines per hectare. Average yield per hectare: 24 hl.



PRODUCTION

Harvest: exclusively hand-picked during the last week of September. Drying in drying rooms known as "fruttaio" for 120 days. Crushing with destemming of the grapes in December/January. Fermentation temperature from 12 to 23 °C. Maceration for 20 days. Manual punching-down three times a day. Complete malolactic fermentation. Rendered sparkling wine with the charmat method on yeasts.

GRAPES

60% Corvina

15% Corvinone

15% Rondinella

10% other varieties as per DOCG regulations



TYPE

Sweet sparkling red wine



FORMAT

750 ml



SERVING TEMP.

8-10 °C



ALCOHOL CONTENT

12,5% vol

PAIRINGS It goes well with all dry desserts, such as the Veronese *sbrisolona* cake, cantucci and Pandoro.

VINTAGE 2015

A very balanced year, even if the summer was fairly dry, during which time the excess water supply from the rainy 2014 nourished the vines. Thanks to the warm and prolonged summer temperatures, the vines notably developed their photosynthesis, increasing the concentration of sugars and colours. The 2015 vintage is marked for its great balance and longevity, with very soft and sweet tannins.