

# DOMINI VENETI

Our Valpolicella, your wines.



## RECIOTO DELLA VALPOLICELLA DOCG CLASSICO

Recioto della Valpolicella DOCG Classico is the symbol of Valpolicella Classica winemaking based on a special natural drying process of only the ripest grapes. It is considered the origin of Amarone and has an ancient history: it can even be traced back to the time of the ancient Romans. It tickles the nose with a fruity scent full of raspberries, black cherries, prunes and plums. The palate rejoices in its soft and creamy taste with final notes of dried fruit. It is a sweet wine, which loves sweets. Surprising with dry and chocolate desserts, it is also quite interesting with blue or spicy cheeses served with spicy fruit sauces. Serving temperature: 10 - 12 °C.

### THE VINEYARD

Located in the heart of the Valpolicella Classica area on dry terraces in the Negrar hills. 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.

**PAIRINGS** Pairs well with all dry and chocolate desserts. Very interesting when paired with blue or spicy cheeses with spiced fruit sauces.

### VINTAGE 2016

VINTAGE 2016 was a great, handbook year! Summer temperatures did not go above 35 °C, avoiding the excess heat that characterised 2015. The composition of the grapes led to a high sugar content, good acidity and a particular abundance of anthocyanins, all thanks to the significant day/night temperature changes that occurred, especially during veraison. It is in this period, in fact, that the vine is reactive to the accumulation of colouring substances. The vintage did not have any unusual pathological problems, with the exception of the peronospora attacks that took place in June; the vine ripened regularly (bunch closure at the beginning



### GRAPES

60% Corvina

15% Corvinone

15% Rondinella

10% other varieties as per DOCG regulations



### TYPE

Sweet red wine



### FORMAT

750 ml



### SERVING TEMP.

10-12 °C



### ALCOHOL CONTENT

12,5% vol

### PRODUCTION

Harvest: exclusively hand-picked during the last week of September. Drying in drying rooms known as "fruttaio" for 100/120 days. Crushing with de-stemming of the grapes in mid-January. Fermentation from 12 to 23 °C. Maceration for 20 days. Manual punching-down three times a day. Complete malolactic fermentation. Aged in steel then in bottles. Stabilisation: natural.

of July and the start of veraison in the first days of August). Maturation began in mid-August and ended in the first ten days of September, with the main winemaking parameters reaching an excellent level, along with the complete absence of botrytic attacks.