

DOMINI VENETI

Our Valpolicella, your wines.



RECIOTO DELLA VALPOLICELLA DOCG CLASSICO VIGNETI DI MORON

The red wine Recioto di Moron owes everything to the micro-area of the native Moron vineyards, which like few others is synonymous with a vocation for great wines, particularly Recioto. It is sweet, of a ruby-red colour, with a full, intense and enveloping flavour. Simply put, it is a dessert wine. But that's not all. Be amazed by the explosion of new flavours created when served along with the delicacy of elegantly developed blue cheeses. It expresses itself with a good softness and splendid density, especially when served at the ideal temperature of 12 - 14 °C.

THE VINEYARD

Located in the heart of the Valpolicella Classica area in the hamlet of Moron, on dry terraces in the Negrar hills. Altitude from 200 to 250 metres above sea level. Southeast exposure. Soil type: mainly loamy-sandy, partly on alluvial debris. Vineyard grassing. Training system: Veronese pergoleta. Age of producing vines: 20 years. Load of buds per vinestock: 16/18. Planting density: 3,300/3,500 vines per hectare. Average yield per hectare: 20 hl.

PAIRINGS Great alone, or while enjoying pleasant conversation after a meal. It pairs beautifully with blue cheeses.

VINTAGE 2014

The 2014 vintage began with a dry winter and above historic-average temperatures, but continued with heavy rains in January and February. The spring brought good weather, ensuring excellent budding and, subsequently, an excellent flowering (about 10 days earlier than the historic averages). The second part of the season was the exact opposite: continuous rains, also very strong (and historic, with over 250 mm of rain in July), and low temperatures, which resulted in below historic-average brightness due to the covering clouds. The



GRAPES

60% Corvina

15% Corvinone

15% Rondinella

10% other varieties as per DOCG regulations



TYPE

Sweet red wine



FORMAT

500 ml



SERVING TEMP.

10-12 °C



ALCOHOL CONTENT

14% vol

PRODUCTION

Harvest: exclusively hand-picked during the last week of September. Drying in drying rooms known as "fruttaio" for 130 days. Crushing with de-stemming of the grapes. Fermentation temperature from 12 to 23 °C. Maceration for 20 days. Manual punching-down three times a day. Complete malolactic fermentation. Aged in wood, then in bottles. Stabilisation: natural.

vines' vegetative cycle was prolonged by the persistence of these conditions, bringing considerable difficulty in maintaining the grapes in an optimal state of health. The first days of September continued with bad weather, but this trend was reversed in the following days and guaranteed a warm and dry harvest.