

DOMINI VENETI

Our Valpolicella, your wines.



RECIOTO DELLA VALPOLICELLA DOC CLASSICO AMANDORLATO AMANDO

Recioto Amandorlato Amando: already with its name, this wine is beloved to all. Recioto Amandorlato is soft and sweet with intense aromas and a sweet-bitter hint in the finish. It has an intense nose of cherries preserved in alcohol, with a moderately sweet taste and an almond finish that will immediately make both you and your taste buds smile. All it takes is a sip to fascinate and convince even the most demanding palates. This version of Recioto della Valpolicella is so overwhelming it will leave you speechless. Try it with dark black chocolate. Great to sip while chatting and adored by cigar lovers! Serve it at 12 - 14 °C to best enjoy it.

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: 20 hl.

PAIRINGS It goes well with dark black chocolate. Great to sip during pleasant conversation and perfect for cigar lovers.

VINTAGE 2012

VINTAGE The year ranged from very good to optimal, with moments of excellence, strength and depth; however, the vintage did not have the average aromatic wealth of 2011. A distinctive feature was the vintage's climatic trend, which successfully managed to highlight the different characteristics of the production areas. A very warm vintage with great notes of aromatic concentration and expression, a high degree of softness with non-aggressive tannins, hints of ripe black fruit with light floral and jam notes, resulting in a powerful but at the same time complex and elegant wine.



GRAPES

60% Corvina

15% Corvinone

15% Rondinella

10% other varieties as per DOCG regulations



TYPE

Sweet red wine



FORMAT

500 ml



SERVING TEMP.

12-14 °C



ALCOHOL CONTENT

17% vol

PRODUCTION

Harvest: exclusively hand-picked during the last week of September. Drying in drying rooms known as "fruttaio" for 120 days. Crushing with de-stemming of the grapes in February. Fermentation temperature 20 °C. Maceration in small steel vats and prolonged fermentation in small barrels of various essences, including cherry, with repeated racking. Aged in wood, then in bottles. Stabilisation: natural.



TASTE WITH THE WINE MAKER

Watch the video

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