

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 2017

A vintage characterized by low quality production. The seasonal trend was overall very good, optimal for ripening and with little incidence of parasitic diseases in the vineyard. An early harvest of about ten days compared to the usual, at the end of a season characterized by some anomalous phenomena, with some areas affected by spring frosts, which reduced production. This factor allowed a homogeneous maturation, with high sugar values that led to the production of complex and intense wines.



GRAPES

60% Corvina

15% Corvinone

15% Rondinella

10% other varieties as per DOCG regulations



TYPE

Sweet red wine



FORMAT

375 ml,
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. Ageing in wood then in bottles. Stabilisation: natural.



TASTE WITH THE WINE MAKER

Watch the video

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