

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 2018

This vintage featured an abundant, quality production. The overall seasonal trend was very good, with improved weather conditions in July and August and less rain in May and June. The harvest was slightly early, starting in the first ten days of September, and some areas were hit by heavy rains just before harvesting. The grapes are healthy and whole, with a good sugar content.



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.