

# DOMINI VENETI

Our Valpolicella, your wines.



## RECIOTO DELLA VALPOLICELLA DOCG CLASSICO SPUMANTE

What bubbles! As a traditional sparkling version of the classic Recioto Dolce della Valpolicella, Recioto Spumante is of limited production and ideal for celebrating special moments such as Christmas and Easter. It enlivens with its inebriating fruity aromas of raspberry and sour cherry, as well as its sweet taste with a finish of cherry jam and raisins. It must absolutely be enjoyed with sbrisolona (a typical Veronese dessert), cantucci and Pandoro. Serve at 8 - 10 °C.

### 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: 24 hl.



### PRODUCTION

Harvest: exclusively hand-picked during the last week of September. Drying in drying rooms known as "fruttaio" for 120 days. Crushing with destemming of the grapes in December/January. Fermentation temperature from 12 to 23 °C. Maceration for 20 days. Manual punching-down three times a day. Complete malolactic fermentation. Rendered sparkling wine with the charmat method on yeasts.

### GRAPES

60% Corvina

15% Corvinone

15% Rondinella

10% other varieties  
as per DOCG  
regulations



### TYPE

Sweet sparkling  
red wine



### FORMAT

750 ml



### SERVING TEMP.

8-10 °C



### ALCOHOL CONTENT

12,5% vol

**PAIRINGS** It goes well with all dry desserts, such as the Veronese *sbrisolona* cake, cantucci and Pandoro.

### VINTAGE 2020

The 2020 vintage has been excellent for white wines. Preceded by a mild and dry winter, budding started substantially earlier than the previous season. The months of April and May were rainy and the low temperatures recorded slowed down the flow of the vines to reach flowering in June in perfect condition. The summer months had temperatures without extremes, ventilation and a perfect water supply that

led the vines to be luxuriant and healthy, without attacks of downy mildew or other diseases. The white wines obtained are very elegant and highly drinkable thanks to an important acid content and an aromatic framework that expresses great freshness.