

Recioto della Valpolicella Valpantena



Designation

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Grape varieties

85% Corvina Veronese, 10% Merlot, 5% Rondinella

Production area

Valpantena

Soil

Marl-limestone on the eastern slope
and clay-limestone on the western slope

Training system

Guyot and Pergola

Average age of vines

15 - 20 years

Winemaking

Grapes are dried in drying rooms in the Grezzana winery. Fermentation is stopped at a residual sugar of 120g/l

Ageing

In cherry wood barrels for about 12 months

Alcohol content

13%

A meditation wine with a garnet red colour and aromas of fruits of the forest jam, hints of tobacco, chocolate and liquorice. The plush, dense palate gives way to a very spicy finish.

Formats

🍷 0,5l