



RECIOTO DELLA VALPOLICELLA D.O.C.G. – VINTAGE CLASSIC METHOD SPARKLING WINE

Grape varieties: Corvina, Rondinella, Molinara

Origin of the grapes: Valpolicella (Verona)

Refining: in oak French barriques. The time of ageing in barriques depend on each grape harvest

Maturation: the time of yeast contact is established according to the grape harvests

Alcoholic strength: 13%

Capacity: 750ml, 375ml

Tasting notes

The Recioto della Valpolicella from the age-old Veronese tradition. Sumptuous, intense and round-tasting it has a pleasant nose of cherry, dried figs, and plum conserve that create a crescendo of lingering emotions. A very stylish wine with delicate nuances of cinnamon, dark cocoa and tobacco. The perfect result of very well-dried Corvina Veronese grapes. Fabulous with desserts and chocolate pralines.

Suggestions: Serving temperature next to 14°C.