

RECIOTO DELLA VALPOLICELLA CLASSICO

D.O.C.G.

AMANDORLATO



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Recioto Amandorlato is very rare and hardly exists, not even being mentioned in “disciplinare”. It’s one of the ancient gems of Valpolicella; the fusion of Recioto that was made in the old days and of a modern, great Amarone produced today.

Growing area:

Negrar di Valpolicella,
 Sant’Ambrogio di Valpolicella (VR)

Soil type:

Clay, limestone

Grapes varieties:

Corvina 30%, Corvinone 30%,
 Rondinella 30%, Molinara 5%, Croatina 5%

Technical data:

Alcohol 15,5%
 Total acidity 7 g/l
 Residual sugar 48 g/l
 Dry extract 34 g/l
 pH 3,43

Vineyard management:

Very accurate, hand-picked selection of the grapes from the oldest vineyards. Organic fertilization, hand-pruning, shoot-thinning, leaf-pulling, bunches-thinning.

Wine making process:

After a long, air-drying process, the grapes are crushed in January. Over two-month fermentation in concrete vats, followed by six years of ageing in 500-liter Slavonian oak barrel.

Ideal food pairing:

Grilled red meat like “fiorentina” and at the end of the meal with long-aged cheeses, dark chocolate and dry fruit.

Serving temperature: 16 / 18°C

Recommended glass: Ballon

Colour:

Thick ruby red with garnet highlights

Nose:

Ripe, crunchy fruit, forward and neat cherry aroma matched with dried plums, blackcurrant and blueberry. Features a powerful black pepper aroma on the finish.

Palate:

Complex and velvety, an amazingly powerful and neat spicy notes matched with a very soft sensation of sweetness, which reminds Recioto. Perfectly balanced with acidity and tannins. Bold, powerful, rich aftertaste, that recalls the bests of Amarone.

Available format sizes:

0,5 Lt

