

Recioto della Valpolicella DOCG Classico

“Casotto del Merlo”



Region. Valpolicella, Verona, Veneto.



Vineyards. Selected hillside vineyards, in Marano di Valpolicella Valley, planted in calcareous soils at 200-350 mt o.s.l.



Grapes. Corvina Veronese and Corvinone Veronese 70%, Rondinella 30%. Bunches are hand picked and rigorously selected at the end of September.



Drying Process. Traditional natural drying of the grapes starting at the end of September for at least 140 days with a natural weight loss of 35-40%.



Vinification. Cool-temperature fermentation, followed by a 30 days maceration on the skins. Racking of the wine still sweet. (130g/l of sugar). Cooling and cleaning of the wine to stop the alcoholic fermentation.



Ageing. The wine is refined in inox tanks on the yeasts for 10 months, then is refined in bottle for at least 3 months.



Tasting Notes. Ruby red colour. Fruity, fragrant, velvety, sweet taste with intense note of cherry and “marasca cherry”.



Analysis. Alcohol: 13% Vol; Total Acidity: 6 g/l; Residual Sugar: 135 g/l; Dry Extract: 36 g/l.



Food Pairings. Dessert wine, indicated with dry cakes, cookies and shortbread. Perfect with strawberries and red berries. Recommended drinking temperature: 15-16°C.



Bottle. “Vinaria” 500 ml (in box of 12 btl.)

