



VANTOROSSO

RECIOTO DELLA VALPOLICELLA DOCG CLASSICO 2017



NAME: Recioto della Valpolicella DOCG Classico.



GRAPE VARIETIES: Corvina Veronese 50%, Corvinone 45%,
Rondinella 5%



GEOGRAPHICAL LOCATION: Fumane, Verona, in the Valpolicella
Classica area.



ALTITUDE: 350 – 400 m a.s.l.



EXPOSURE: South-East.



TYPE OF SOIL: very mixed, mostly clay, chalky and rich in rocks
and stones.



PLANTING SYSTEM: Guyot.



PLANTING DENSITY: 5.000 vines/ha

HARVEST: hand picking of selected bunches during the second half of September.

WITHERING: Natural over-ripening on drying racks with weight loss of 45/50%

VINIFICATION: Gentle pressing and stem removal at the end of January.

MALOLACTIC FERMENTATION: partial (the drying process substantially lowers the
amount of malic acid).

FERMENTATION: in stainless steel tanks at controlled temperature between 8 and 22°C
for approximately 25 days with daily pumping-overs.

AGEING: Ripened in wood for 14 months, 2 months of mass ripening and 10 months
ageing in the bottle.

ALCOHOL DEGREE: 14,0% - **TOTAL ACIDITY:** 7.30 g/l

RESIDUAL SUGARS: 123 g/l - **DRY RESIDUE:** 41.80 g/l - **PH:** 3.46



BOTTLES: 500 ml.



ORGANOLEPTIC PROFILE: Sweet wine, dark ruby red colour, has a
spice' rich bouquet with scents of ripened fruits and a full and velvety flavour.
It shares with Amarone the grapes' drying technique, but it differs from it in
that the fermentation process is naturally interrupted before all sugars are
transformed into alcohol.



FOOD PAIRING: Traditionally Recioto is paired with dry desserts like
shortcrust pastry, cantucci cookies, "sbrisolona" (typically veronese dessert)
but it also perfectly suits bitter cocoa based soft cakes. It deserves a try
alongside strawberries and tropical fruits. Furthermore, for its exceptional
roundness, it finds a special spot with some cheeses, especially with sweet
Gorgonzola. It's best served at 14°C and we recommend to open the bottle
one hour before serving.

