



Recioto della Valpolicella

DOCG Valpolicella - Bio

"Sweet and a little alcoholic: that was the scent of cherries under spirit that his grandmother was preparing. He remembers her as she poured carefully and cleverly the mixture of sugar and alcohol into jars filled with small shiny red spheres arranged in order on the large wooden kitchen table. Grandma was magical in his baby eyes, she could lock in those jars, along with the cherry, the light, and the hot scent of summer. "

- **Vine species:** Corvina (50%), Corvinone (30%), Rondinella (20%)
- **Denomination:** Recioto della Valpolicella DOCG — Biologico
- **Soils:** clayey, loamy, calcareous
- **Year planted:** 2005
- **Altitude:** 220m asl
- **Exposure:** east-south-west ridge
- **Cane training system:** Guyot
- **Planting density:** 5700 plants/Ha
- **Grape yield per hectare:** 5000 kg
- **Harvest season:** mid-September
- **Harvesting:** by hand, by selection
- **Drying:** 100 days on mats
- **Temp. of fermentation:** 16/18°C
- **Duration of fermentation:** 20 days
- **Fining:** 6 months in steel tank
- **Alcoholic content:** 16% vol
- **Colour:** deep ruby red
- **Aroma (nose):** hints of ripe cherry in spirit and frosted purple petals. A note of cocoa and pink pepper
- **Taste:** The entrance to the palate is sweet but immediately balanced by a juicy freshness of red cherry pulp and a well-present tannin, which support the sip and accompany it to the end, together with a pleasant toast of toasted almond and a thin Smoky note.



Giovanni Ederle
Viticoltore in San Mattia



Deep ruby red, Recioto catches the smell with tasty hints of ripe cherry in spirit and frosted purple petals. A note of cocoa enriches the bouquet and brings to mind the chocolate boer, while nose notes of cloves and pink pepper invite you to drink. The entrance to the palate is sweet but immediately balanced by a juicy freshness of red cherry pulp and a well-present tannin, which support the sip and accompany it to the end, together with a pleasant toast of toasted almond and a thin Smoky note. Recioto is a wine that is well suited to accompany a sweet chocolate, or dry pastry, as the Veronese tradition commands. However, its firm and gentle structure makes it suitable for salty matches, such as cold cuts and seasoned cheeses.