



ANTICHE TERRE®  
VENETE



# Recioto della Valpolicella

## Classification

Recioto della Valpolicella D.O.C.G.

## Region

Valpolicella, Veneto, Italy

## Grapes

Corvina Veronese, Corvinone, Rondinella, and other complementary varieties.

## Harvest

Hand-picking harvest with grape selection, generally throughout September, followed by grape drying in "appassimento" facilities called Fruttai, for about 90-120 days.

## Vinification

Grapes are usually crushed from December to February. Fermentation occurs at a controlled temperature not exceeding 22°C and can last from 14 to 30 days with pump-overs and délestage during the process. Fermentation is stopped before its natural end in order to maintain a sugar content in the final wine usually greater than 100g/L.

## Aging

Minimum duration of two years in barriques (first or second passage), large oak barrels, or stainless steel.

## Total Alcohol Content

12,5 %

## Color

Deep ruby with garnets reflections.

## Aroma

Fruity notes of plum jam and dried red fruits, like raspberry and cherry. Aging reveals spicy notes with nuances of licorice and cocoa.

## Taste

Sweet and full-bodied wine. Velvety sensations on the palate with captivating and spicy aftertaste.

## Serving Temperature

Open at least one hour before serving and pour into a wide glass.

## Food Pairing

Excellent with desserts and particularly with dry pastries. Delicious with nuts, dark chocolate or blue cheese.

## Bottle Size

0,50 L

[www.anticheerrevenete.it](http://www.anticheerrevenete.it)



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MINISTRY OF AGRICULTURE,  
FOOD SOVEREIGNTY  
AND FORESTS

