

Recioto della Valpolicella DOCG Classico

Bottle size 500 ml

Vines Corvina (60%), Corvinone (20%), Rondinella (15%), Molinara (5%)

Harvest manual harvest, and the grapes are collected into 15-20kg plateaux

Yield for hectare 60 q.li/ha **Age of the Vines:** 30

Withering 4 months in plateaux

Vinification First week of January crushing of the grapes without de-stalking. Maceration time: 20 days (of which 10 of cold maceration), with hand pressing. Fermentation to controlled temperature.

Matured 10 months in tonneaux and the rest of the time in bottle

Alcoholic percentage 13% Vol

It is a sweet wine, excellent for desserts. Recioto is obtained through precise selection of the grapes, that are let to wither for at least 4 months. Its typical characteristics are an intense ruby – red colour and fruity flavour. In mouth soft and it is balanced, with cherry notes. It is an excellent wine for typical veronese desserts. It must be served at 16 - 18°C, uncorking the bottle one hour before drinking.



Luciano Arduini

DOCG



RECIOTO
DELLA VALPOLICELLA

Denominazione di Origine Controllata e Garantita

CLASSICO

luciano arduini
VIGNAIOLO