



**FARINA**  
VINI PREGIATI IN VALPOLICELLA

## RECIOTO DELLA VALPOLICELLA CLASSICO DOCG

This wine has a great personality, it is obtained by selecting only a particular kind of grapes from the Valpolicella Classica region: the “recie”, the “wings” of the clusters, the sweetest and straggliest part. The vinification takes place in two steps at the end of January, after the grapes’ drying in traditional fruit drying sheds. The wine is left to rest in the bottle for almost one year in order to reach its peak in terms of quality while being still young.

<b>GRAPE VARIETIES:</b>	60% Corvina, 20% Rondinella, 5% Molinara, 15% other varieties
<b>VINEYARDS LOCATION:</b>	Negrar hills
<b>EXPOSURE AND ELEVATION:</b>	North/South-West 300 m a.s.l.
<b>SOIL:</b>	Volcanic-Calcareous
<b>GROWING TYPE AND PLANTATION DENSITY:</b>	Veronese pergola, 3500 vines/hectare
<b>HARVEST:</b>	Manual selection and harvesting of the grapes starting from mid September
<b>DRYING:</b>	Natural overripening of the grapes for around 100+30 days in fruit drying sheds, with temperature, humidity and weight loss constantly monitored.
<b>VINIFICATION:</b>	Pressing and destemming of the grapes around the end of December. Spontaneous cold maceration for around 10 days, yeasts injection and slow fermentation with repeated pumping overs. After around 30 days a part is racked and on this must/wine is pressed the remaining of the grapes, almost dry, to add natural sweetness and multiply the aromas.
<b>AGEING:</b>	Some months in stainless steel, following evolution in the bottle
<b>ORGANOLEPTIC NOTES:</b>	Deep ruby red colour. Floreal and fruity scents, it reminds of violet and wild rose, becoming a wonderful mix of raspberry, redcurrant and sour cherry jam. Velvety, pleasant taste, smooth, sweet but never cloying.
<b>ANALYTICAL DATA:</b>	Alcohol: 12,50% vol. Sugar: 130 g/l Total acidity: 6,30 g/l Volatile Acidity: 0,55 g/l Dry extract: 41,60 g/l
<b>SIZE (L):</b>	0,500 / 0,750
<b>PAIRINGS:</b>	Excellent dessert wine, to be tasted with pastries with chocolate