

RECIOTO DELLA VALPOLICELLA CLASSICO DOCG GIOVANNI ALLEGRINI 2018

The grapes are harvested mostly from Marezzane and Villa Cavarena Vineyards

Aspect: S-E

Soil: Mixed, mostly calcareous, rich in structure and well drained

Training system: Guyot

Average vine's age: 15 years



Corvina Veronese 40%

Corvinone 40%

Rondinella 15%

Oseleta 5%



Harvest: Manual harvest, sorting the grapes in the vineyard, is carried out in late September.

Drying process: in "fruttaio". The grapes lose 45 to 50% of the original weight



Vinification process: destemming and pressing are carefully carried out at the end of January. The grapes are fermented in stainless still with a temperature of 8 to 22°C. Fermentation takes place in 25 days with continuous pumping over.



Ageing: Maturation takes place in barriques both new and second passage for a minimum of 14 months. After the blending, the wine rests for 2 months before bottling. It ages for further minimum 10 months in bottle before being released.



Alcohol Content: 13,5%

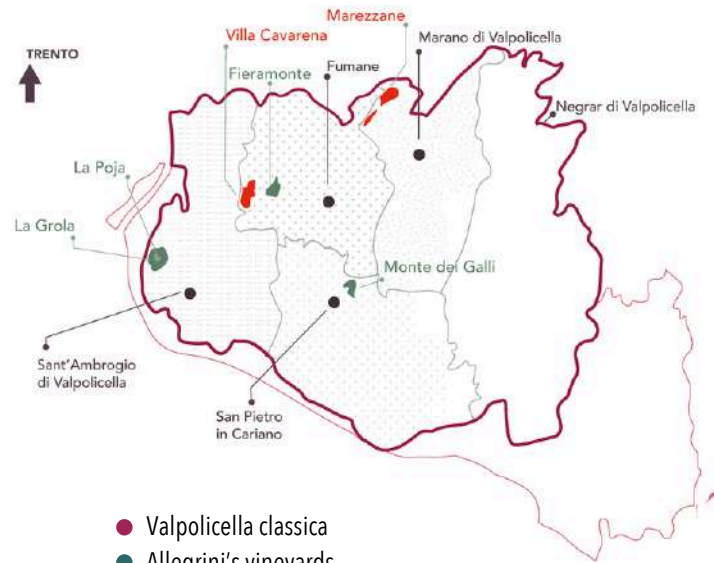
Service Temperature: 14°C

Ageing potential: more than 20 years



Pairings

Recioto della Valpolicella DOCG pairs perfectly with dry desserts or those made with cocoa, but it is also worth trying with well-aged or blue cheeses, as well as main courses with fruit or red fruit-based sauces.



- Valpolicella classica
- Allegrini's vineyards



Black
Cherry



Prune



Violet



Cinnamon



Dark
Chocolate



Black
Pepper



Thym



Mint

