

Cesari

Recioto della Valpolicella Classico DOC

65% Corvina, 30% Rondinella, 5% Molinara

Once more famous than its dry counterpart, Amarone, this sweet wine was actually its predecessor that was much loved by the Romans. Recioto bears its name from the Latin "recie" meaning ears, referring to the highest, most exposed part of the bunch where the berries are sweetest and ripest.

Tasting Notes:

Defined by raisined, jammy fruit aromas. Notes of sweet maraschino cherry and vanilla appear. It is smooth and concentrated with sweet tannins coating the palate.

Pair with decadent and rich desserts.

Vineyards:

Region: Valpolicella Classico, Veneto, Italy
Vineyard: Various in the Negrar, Marano, Sant'Ambrogio, Fumane, & San Pietro valleys
Soil Composition: Clay, with elements of tufa rock & limestone

Winemaking:

Harvest: Hand-harvested prior to picking for other wines
Fermentation: Fruit is placed in shallow crates in a single layer to be transported to *fruttai* - well-ventilated facilities - where they are left to dry for 4-5 months. During this period they are monitored to ensure the grapes raisin without damage. After 30-40% of the original mass is lost, the raisined fruit is pressed and macerated on the skins for 20-30 days.

Aging:

12-18 months in French oak followed by 6 months in bottle.

Technical Data:

Alcohol: 13.0%
Residual Sugar: 105.0 grams/liter
Acidity: 5.5 grams/liter
Dry Extract: 33.5 grams/liter



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