

RECIOTO DELLA VALPOLICELLA D.O.C.G



A sweet dessert wine made with traditional artisanal methods in very small quantities, using semi-dried grapes from the best Valpolicella-area vineyards. An extremely elegant wine, with a ruby red hue and scents of red roses. The palate is seductive, sweet, and velvet smooth, with a long-lingering finish. Ideal with fruit pastries, chocolate cakes, cream puddings, and confections with any kind of nuts.

Best enjoyed at 12-14°C.

Grapes: Corvina 70%,
Rondinella 30%.

Alcohol: 12.5%.

Vinification: A brief cold maceration on the skins for 24 hours, then fermentation in stainless steel.

Size: 500 ml