

Recioto "La Tesa"



"La Tesa" is the authentic expression of the ancient wine of Valpolicella, Recioto. This ruby-red, sweet and spicy nectar has always graced the tables of Veronese winemakers and noble salons. Its name comes from the word "recia," Veronese dialect for "ear," as it refers to the uppermost lobes of the cluster that contain berries with higher concentrations of juice and sugar.

Recioto has always been the luxury wine of Valpolicella, recognized by the people of the region and the people of Verona as an authentic expression of quality and joie de vivre.



Production area

Negrar Valley, classic Valpolicella.



Grapes

2.5 kg grapes dried until about mid-January (Corvina gentile, Corvina grossa, Rondinella, Molinara).



Harvest

By hand in the second half of September with placement of grapes in boxes. The grapes are subjected to wither until about the middle of January.



Pressing

In the month of January, after sorting the clusters, a soft crushing is carried out.



Fermentation

Vinification in stainless steel at temperature controlled and skin contact for about 40 days with manual crushing.



Aging

Fermentation in steel, followed by 18 to 24 months in large Slavonian oak barrels. At least 12 months in bottle before sale.



Organoleptic characteristics

Recioto "La Tesa" offers a sweet, dry, rich and succulent flavor, representing the pinnacle of Valpolicella's winemaking tradition. It presents a purple-red color that is very loaded, an intense scent of cherries in spirit with mild notes and well integrated berries and raspberry. The palate entry is voluptuous and velvety, with a savory and saline note that supports the wine's drinkability. Aromatic black pepper sensation and a sweet nutmeg note prevail. Black forest fruit and dried plum prevail with noble elegance and definite persistence.



Pairing

Perfect with pandoro and panettone, Tuscan cantucci, dry and crumbly pastries, chocolate and berry mousse, cheesecake. Definitely try with semi-matured cheeses, including blue cheeses. "La Tesa" is an ideal choice to end a meal with a touch of sweet and refined elegance.

Service temperature

14 – 16° C.

Alcohol content

12,5%

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