

Recioto Spumante della Valpolicella DOCG



A wine story that begins in the Negrar Valley, in the heart of the Valpolicella Classica region, where hand-picked native grapes are left to dry until January, giving life to a Recioto Spumante DOCG of extraordinary depth: a wine that, through soft pressing, long maceration on the skins, ageing in large oak barrels and Charmat sparkling wine production, preserves the elegance of a timeless tradition in its fine perlage and profile of cherries preserved in alcohol and wild berries.



Production area

Negrar Valley, classic Valpolicella.



Grapes

Corvina, Corvina grossa, Rondinella, Molinara.



Harvest

Hand-picked in the second half of September and placed in crates. The grapes are left to dry until mid-January.



Pressing

In the first half of January, after sorting the bunches, gentle pressing is carried out.



Fermentation

Vinification in temperature-controlled steel tanks and contact with the skins for about 40 days with manual punching down.



Aging

After red vinification, the wine is aged in large oak barrels for approximately 18–24 months.



Sparkling wine production

Charmat method in autoclaves for approximately 4–6 months.



Organoleptic characteristics

Very deep purple-red color, intense aroma of cherries in spirit with mild, well-integrated notes of berries and raspberry. Sweet, silky palate, beautifully fresh and elegant, with a fine, soft perlage.



Pairing

Pandoro and panettone, Tuscan cantucci, dry and crumbly pastries, chocolate and berry mousse, cheesecake, haute patisserie desserts.

Service temperature

14 – 16° C.

Alcohol content

12%