



Recioto

Recioto della Valpolicella

Denominazione di Origine Controllata e Garantita

Grape Varieties: Corvina, Corvinone, Rondinella

Vineyards; The vineyards are located 300 to 350 meters above sea level and they are north-east facing. The vine is trained in a single guyot. Mainly marly soil with layers of red soil.

Harvest; The grapes that, thanks to the particular exposition and natural ventilation, can reach a perfect healthy maturation, are harvested in small wooden trays and left to dry.

Vinification; The drying hut is 300m above sea level where the optimum climatic conditions allow for a natural drying. In order to reach the best expression and complexity, the drying process continues until optimal parameters are reached. Afterwards, we proceed with crushing, destemming and fermentation in 225 litres oak barrels with gentle daily breaking up of the cap. The fermentation, due to the low temperature and high sugar content, continues for a long time. At about 16% alcohol the fermentation stops leaving more than 80g/L of residual sugar. The wine is then drawn off and put into small barrels where it is kept for about two years until bottling.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013

CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

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