



ZENATO®

RECIOTO DELLA VALPOLICELLA D.O.C. CLASSICO

Recioto della Valpolicella is a sweet wine, with an intense garnet red colour. The grapes of our Recioto come from a dedicated vineyard in Costalunga estate, in the heart of the classic Valpolicella area. The word Recioto has origin from a word in dialect "recia" which means ear and describes the the top part of the bunches that enjoy the best exposure.



Grape variety: 80% Corvina, 10% Rondinella, 10% Oseleta.

Geographical location and vineyards characteristics:

Sant'Ambrogio di Valpolicella, hilly area, with South East exposure. 300-350 m a.s.l.

Type of soil: calcareus, morenic, rich in rock fragments.

Training system and planting density: guyot, 5,000 plants per hectare.

Average of the vineyards: 10 years.

Number of buds per plant: 6/8 per plant.

Yield per hectare: 80 hundredweight.

Period and method of the harvest: at the end of September, the most ripe and best grapes are picked up by hand and put in 5 kg cases to raisin.

Wine-making: the drying process lasts about 5 months.

During this period the grapes are ventilated and their relative humidity is monitored in order to create the best conditions for the drying process and to keep the best health status. The wine pressing takes place at the end of February through de-stemmer and pre-maceration of the skins on the must, at a controlled temperature of 10°C for 2 days. The fermentation lasts about 21 days in small horizontal steel tanks. The wine, once it reaches the alcohol content of 14°, is racked off and the fermentation is naturally stopped only through the cold temperature of 10°C. After 10 days, the wine is decanted in oak barriques where it ages for 24 months.

Colour: deep ruby red.

Nose: elegant, spicy, hints of black cherry, dried figs and prunes.

Palate: tannins are smooth and velvety, the sweetness is balanced, elegant.

Serving temperature: 14-16°C.

Gastronomical combinations: it is a dessert wine and it is suitable for all kind of baked cake, especially the traditional Veronese pandoro, panettone, pastries and dark chocolate.