



CORTE RUGOLIN

RECIOTO DELLA VALPOLICELLA CLASSICO D.O.C.G.

This is the oldest wine in the Valpolicella tradition, already known by the Ancient Romans with the name of *Reticum*. Originally, it was obtained from the upper bunches of grapes (or “recie”, from which it takes its name); now it’s produced with the selection of the best bunches that are left to dry for 3 to 4 months.



Name: Recieto della Valpolicella Classico D.O.C.G.

Alcohol: 13%

Grapes: Corvina, Corvinone, Rondinella, other local varieties (Molinara, Dindarella, Croatina)

Vineyards: Marano di Valpolicella, Sant’Ambrogio di Valpolicella, San Pietro in Cariano

Harvesting: by hand, from mid-September

Appassimento: 4 months on special racks at room temperature with artificial ventilation

Fermentation: 30 days, macerating on the skins at 13/15°C

Maturation: 70% in steel, 30% in barrique for 6 months; 5 months in bottle

Pairings: Pastafrolla della Lessinia (a typical shortbread), tiramisù, pears cooked in Recieto and cinnamon (typical Valpolicella dessert), blue cheese

Serving temperature: 15° C

Format: 375 ml, 750 ml