



Recioto della Valpolicella Classico DOCG Half- Brigaldara

The Producer:

A very distinctive style of wine and an historic speciality of the region of Veneto. Originally produced from the ripest grapes which were on the outside of the bunches or 'ears' and for which the Italian word is "orecchio", hence recioto. Recioto is a full flavoured sweetish red wine, whilst Recioto Amarone uses the same method of production but is then fermented completely dry.

The Wine:

Grape(s): 70% Corvina, 20% Rondinella, 5% Sangiovese, 5% Cabernet
Area: San Floriano in the centre of the Classico region of Valpolicella. For the Recioto the grapes come from the highest part of the vineyard.
Yield: 36hl/ha.
Harvest: 20-25 September
Vinification: The grapes were dried on wooden slats until the end of February and then pressed. The wine is fermented at between 10-20C and is macerated for 45 days with a daily pumping over of the juice.
Ageing: The wine is aged for 18 months in barriques and a further 6 months in bottle before release.

Tasting Notes:

- A full-bodied, muscular red, mainly sweet in the middle and a touch of dryness on the finish.
- This is a classic Veronese wine made by the traditional method of drying the grapes to give it added richness. Made by Brigaldara, who is considered one of the best producers in the region, from his small hillside estate. A full-bodied, muscular red, mainly sweet in the middle and a touch of dryness on the finish.

Code: 1352H
Pack: 12x37,5cl
Vegan: No
Vegetarian: Yes
Closure: Cork

