RECIOTO
DELLA VALPOLICELLA DOCG CLASSICO



ORGANOLEPTIC DESCRIPTION

Colour: deep red.
Bouquet: intense, with floral hints of violet, iris, wild rose and vanilla.
Taste: full, sweet and delicate.

SERVING SUGGESTIONS

Food: excellent dessert wine, perfect with sweet bakery or soft cheeses.

VINIFICATION

Drying: 4 months in "fruttaio" (grape-drying room).
Fermentation: spontaneous, with indigenous yeasts, in stainless steel tanks for 18 days in winter, interrupted when the desired alcohol and sugar content is reached.
Aging: 6 months in Slavonian oak barrels.
Bottle aging: 2 months.

PRODUCT ANALYSIS:

Alcohol content: 13,50% vol
Total acidity: 6,30 gr/lt
Net dry extract: 34,50 gr/lt

HARVEST

Manual

GRAPE VARIETIES

60% Corvina, 20% Rondinella, 10% Molinara, 10% Dindarella

13,5% vol	15°	6 m	2 m

Soc. Agr.NICOLIS srl - Via Villa Girardi, 29 - 37029 San Pietro in Cariano (VR) - 045 7701261 - info@vininicolis.com - www.vininicolis.com