


RECIOTO DELLA VALPOLICELLA CLASSICO DOC

2019 | Dessert Wine



 Italy, Veneto

Zenato

8005631000667

Case Size: 6

Elegant, spicy, hints of black cherry, dried figs and prunes. Smooth and velvety tannins with balanced sweetness.

Vinification:

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-stemming 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.

Grape Varieties: Corvina| Oseleta| Rondinella

Classification: Classico DOC | **ABV:** 14% | **Closure:** Natural Cork