



RECIOTO DELLA VALPOLICELLA  
CLASSICO DOCG  
BIOLOGICO

- Production area:** Municipality of Negrar, località San Vito 45°30'48.36" N, 10°55'46.49" E
- Soil composition:** Clay and calcareous stones
- Vineyards altitude:** 200 m above sea level
- Grapes:** Corvina 85%, Corvinone 10%, Rondinella 5%
- Age of vines:** 35 – 40 anni
- Training:** Pergola veronese
- Yield:** 90 q.li ha
- Vintage:** End of september, beginning of october. Grapes harvest and sort by hands, place in 6 kg crates
- Drying process:** In traditional drying room with no forced ventilation for 90-100 days, weight decreases of 50% from the original weight
- Vinification:** French oak 225l barrel, cold soak maceration for ten days before fermentation after one month the fermentation stop naturally by it self
- Ageing:** Old French oak 225l barrels for 112 months, in bottles 6 months before sale
- Production:** 1000 bottles size 0.5l
- Tasting notes:** Color: dark ruby red and purple hues  
Aroma: cherry liqueur, woodland fruit jam, cocoa and spices  
Taste: warm, sweet, creamy
- Serving suggestion:** Chocolate cake, pudding, pastry, ripe cheese
- Serving temperature:** 14 – 16 °C
- Lay down time:** 15 years



IT BIO 009  
AGRICOLTURA ITALIA

LA DAMA Società Agricola

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