



Recioto della Valpolicella

CLASSICO DOCG BIO



Grapes: 85% Corvina, 10% Corvinone, 5% Rondinella

Recioto is the king of our wines, symbolizing the winemaking tradition of Valpolicella. Sweet, concentrated, and intense, it captivates anyone who tastes it. Over time, we have selected the best plots of land on our estate, where the grapes achieve a high sugar concentration while maintaining an extraordinary acidity. Only these grapes, harvested and left to rest, become Recioto. The drying process lasts until February, after which the grapes are crushed and ferment slowly at low temperatures, converting only part of the sugars into alcohol. This process gives birth to a sweet and harmonious wine, which ages for two years in cement to preserve its freshness and structure, and six months in bottle to perfect its unique character.

Colour: deep ruby red.

Aromas: ripe cherries, maraschino cherries, cocoa, and balsamic notes.

Structure: the sweetness is firmly balanced by the silky tannins and a strong acidic backbone, keeping the wine savory and not at all cloying.

Pairings: dry pastries or chocolate desserts. For contrast, it pairs wonderfully with blue cheeses or aged cheeses.

Serving Temperature: 14 C°

Formats: 500 ml - 1500 ml



IT BIO 009
AGRICOLTURA ITALIA

LA DAMA Società Agricola

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