



RECCHIA

DAL 1906

Terre di vino e di uomini



The Masua di Jago is in the heart of Valpolicella. The Masua is the hill that divides the valley of Marano with the valley of Negrar. The Recchia family vineyards are situated on the south facing slopes of the valley. They catch the early morning sunrise but because of the flat slopes of the fields they also get the rays of the early evening sunset. The fantastic position of the vineyards creates a classic wine. The flinty soils give the Recchia wines a special taste which when combined with the local scotch pines and cherry blossoms of the field creates fantastic wines.

Valpolicella Doc Classico Superiore 2013

From the heart of the Valpolicella Classical is the wine that best represents our terroir. It is therefore recommended as a starting point to explore the wines of our area. This Valpolicella Superiore is produced from selected grapes that are slightly dried. This production technique, unique to our zona, helps, produce a wine with great character. It combines the freshness of the grapes with a spicy taste. It is a full bodied well structured wine. It can be drunk at any occasion but is specially good with red meats.



Grapes Varieties

70% Corvina veronese, 10% Corvinone, 15% Rondinella, 5% Molinara.

Vineyard location and soil characteristics

Jago di Negrar, Verona, pre-alp vallies, south facing exposure 200m-350m a.s.l.

Soil type, flinty Cretaceous clays

Training system and plant density

Trentino single pergola and Veronese double pergola, 4000 vines per hectare

Yield per hectare

Yield 9 tons of grapes per hectare. 6 tons of wine

Harvesting Period and Method

Hand picked. Beginning of October.

Wine making

De-stemmed and soft pressed

The must and lees ferment for 10 days in temperature controlled stainless steel tanks at 20°C. After the must and lees are separated.

Ageing

2 months in stainless steel tanks. 12 months in French oak barrels

Ageing in bottle

2 months aged in bottle

Shelf Life

3-5 years

TASTING NOTES

Colour Bright ruby red

Bouquet Elegant with a hint of hay and Mediterranean spices

Taste A harmonic full-bodied taste that lingers on the palate

Serving temperature 18°C

Serving instructions Good with first courses, red and white meats, hams and salami.

Bottle 750 mL

Analytical data Alcoholic content: 13,5% vol

Residual sugars : 6,0 g/l

Dry extract: 28 g/l

Total acidity: 5,50 g/l

pH 3,50

