



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 Ripasso Doc Classico Superiore 2013

Amarone, the King of Valpolicella wines, gives much of its special characteristics to this wine. The Valpolicella Superiore wine is refermented on the lees of the Amarone. It is a full bodied complex wine with an excellent balance between alcoholic content and acidity. A refined wine that goes well with game, red meat and mature cheese.



Grapes Varieties

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

Vineyard location and soil characteristics

Jago di Negrar (Verona)

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 pressing.

The second fermentation starts in February/March on the Amarone lees at 15°-20° in temperature controlled steel tanks, for 15-20 days.

Ageing

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

Ageing in bottle

2 months aged in the bottle

Shelf Life

5-10 years, it matures with age

TASTING NOTES

Colour Deep ruby red

Bouquet Intense bouquet of fruit, jam and Mediterranean

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

Serving temperature 18°C

Serving instructions Good with roasts, red meats, and fermented cheese

Bottle 750 mL, 1500 mL, 3000 mL

Analytical data Alcoholic content: 14,00%vol

Residual sugars: 6,0 g/l

Dry extract: 28 g/l

Total acidity: 5,50 g/l

pH 3,50

