



RECCHIA

DAL 1906

Terre di vino e di uomini



Le Selezioni

The earth possesses the qualities which men must only try to comprehend. The wines offered by the Recchia vineyards are the reflection of our ancient knowledge of wine production converted into research and creation, founded on the careful study of the peculiarities of each grape. This is how Selections was created: greatly prized and award-winning wines such as the Amarone Ca' Bertoldi, Recioto Classico, the elegant Passito Le Vigne Bianche, Valpolicella Ripasso Le Muraie and the Korvilot.

Le Muraie Valpolicella Ripasso Doc Classico Superiore 2011

Unique in its type. Le Muraie is a Valpolicella superiore refermented. It is made from a Valpolicella Classico Superiore that has been refermented on the lees of Recioto, full of the special sweet wine. The result is a mature wine with a full-bodied, balanced taste. It is a small gem, the prize should be divided between the winemaker and the hill side vineyard of Negrar.



Grapes Varieties

75% Corvina veronese, 10% Corvinone, 10% Rondinella, 5% Oseleta, Merlot, Croatina.

Vineyard location and soil characteristics

Jago di Negrar (Verona)

Soil tuipe, flinty Cretaceous clays

The grapevines are grown on natural terraces supported by dry stone walls, in slang "Marogne"

Training system and plant density

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

Yield per hectare

Yield 9000 Kg of grapes per hectare. 50 Hl 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 Recioto lees at 15°-20° in temperature controlled steel tanks for 15-20 days

Ageing

4 months in stainless steel tanks. 18 months in French oak barrels

Ageing in bottle

2 months aged in bottle

Shelf life

8-12 years, it matures with age

TASTING NOTES

Colour Deep ruby red

Bouquet Intense bouquet of fruit, jam and Mediterranean spices.

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

Serving temperature 18°-20°C.

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

Bottle 750 mL, 1500 mL, 3000 mL

Analytical data Alcoholic content: 14,50% vol

Residual sugars: 8 g/l

Dry extract: 30 g/l

Total acidity: 6,00 g/l

pH 3,50



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