



RECCHIA

DAL 1906

Terre di vino e di uomini



Recchia winery is located in the heart of the Valpolicella Classica. Masù di Jago is the hill that separates the valley of Negrar from that of Marano: two historical villages of this region. To this very important territory is dedicated this production.

Amarone della Valpolicella Docg Classico 2014

A notably complex wine with a great structure. The grapes are harvested and slowly dried in suitable dry rooms. They are then softly pressed and left on the lees to obtain its full colour. The wine is matured in oak barrels and then left to age in the bottle. A unique wine perfect for those special occasions.



Grapes Varieties

55% Corvina veronese, 25% Corvinone, 20% Rondinella.

Vineyard location and soil characteristics

The vineyards are located in the Valpolicella Classica, 150-350M a.s.l.
Clay and chalky soil

Training system and plant density

Trentino pergola, 4000 vines per hectare.

Yield per hectare

From a yield of 4.000 kg of grapes per hectare, 16 hectoliters of wine produced

Harvesting Period and Method

The grapes are harvested by hand in September and let wither until they have lost the 35-40% of their original weight.

Wine making

De-stemming and soft pressing of the grapes in December

The maceration lasts 5-10 days in temperature controlled stainless steel tanks 5-10° C. The fermentation is traditional and lasts 15-20 days.

Ageing

4 months in stainless steel tanks. 24 months in French oak barrels

Ageing in bottle

4 months aged in the bottle

Shelf Life

8-12 years

TASTING NOTES

Colour Deep ruby red

Bouquet Intense, fruity, spicy and ethereal bouquet

Flavour Full-bodied, harmonic, rounded taste with a fine balance between acidity and softness.

Serving temperature 18°-20°C. Open the bottle at least one hour before serving.

Accompaniment Good with red meats, roasts, grills and aged cheese.

Excellent for preparing braised meat and the famous risotto

Bottle 750 mL, 1500 mL, 3000 mL

Analytical data Alcoholic content: 16% vol

Residual sugars: 8 g/l

Dry extract: 31 g/l

Total acidity: 6,0 g/l

pH 3,50



MASÙ DI JAGO