



RECCHIA

DAL 1906

Terre di vino e di uomini



Le Selezioni

The land owns the qualities, the man just has to understand them. The offer of Recchia winery mirrors the union between the traditional production and the innovation, based on a careful study of the peculiarities of each vineyard. This is how the line "Le Selezioni" born, to which belong great wines, appreciated and rewarded as the Amarone Ca 'Bertoldi, the Recioto Classico La Guardia, the elegant Le Vigne Bianche, the Valpolicella Ripasso Le Muraie and the Igt Korvilot.

Le Muraie Valpolicella Ripasso Doc Classico Superiore 2014

Unique in its type. Le Muraie is a Valpolicella Ripasso produced by the second fermentation of the Valpolicella Classico Superiore on the Recioto skins, full of the special sweet wine. The result is a mature, full-bodied wine, smooth and rounded in taste. The success of this wine is due to the winemaker and the precious vineyard, to which the name of the wine is dedicated: "Le Muraie".



Grapes Varieties

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

Vineyard location and soil characteristics

The vineyards are located in the Valpolicella Classica, 150-350 a.s.l.

The grapevines are grown on natural terraces supported by dry stone walls, called "Marogne" Argillaceous and calcareous soil

Training system and plant density

Pergola, 4000 vines per hectare

Yield per hectare

From a yield of 7.000 kg of grapes per hectare, 50 hectolitres of wine produced

Harvesting Period and Method

The grapes are harvested by hand at the beginning of October. They are immediately vinified.

Wine making

De-stemming and soft pressing of the grapes

The must ferments together with the skins for 10 days in temperature controlled stainless steel tanks. The temperature is about 20° C.

The second fermentation starts in February/March on the Recioto skins at 15°-20°.

It lasts 15-20 days

Ageing

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

Ageing in bottle

4 months in bottle

Shelf life

8-10 years

TASTING NOTES

Colour Deep ruby red

Bouquet Intense bouquet of blackberry and cinnamon

Taste A full-bodied, harmonictaste, smooth and rounded taste

Serving temperature 18°-20°C.

Accompaniment Good with roasts, grilled meats, game and cheese. To be drunk alone, in order to appreciate the pleasant complexity.

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

