



**RECCHIA**  
DAL 1906  
Terre di vino e di uomini



On the gentle hills in Jago di Negar di Valpolicella are located our most precious vineyards. The combination between the traditional production and the innovation, based on a careful study of the peculiarities of each vineyard, give birth to our production line "Le Selezioni", to which belong high-quality wines, appreciated and rewarded as Le Muraie - Valpolicella Ripasso Doc Classico Superiore, Cà Bertoldi - Amarone della Valpolicella Docg Classico Riserva, La Guardia - Recioto della Valpolicella Docg Classico, Le Vigne Bianche - Passito Bianco Igt, Korvilot - Rosso Veneto Igt Passito.

## Le Muraie Valpolicella Ripasso Doc Classico Superiore

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 an intense, complex, full-bodied wine, that surprises for its smooth and round taste, long persistent.



### Grape 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 grapes 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° C.

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

Colour Deep ruby red

Bouquet Intense bouquet of blackberry and cinnamon

Taste A full-bodied, harmonic taste, smooth and round

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.

Size 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

