



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.

Valpolicella Ripasso Doc Classico Superiore 2015

The Amarone, the king of the Valpolicella wines, gives much of its special characteristics to this wine. The Valpolicella Classico Superiore is refermented on the Amarone skins. It is a full-bodied and complex wine with an excellent balance between alcoholic content and acidity. A refined wine, ideal with roasts, red meats and aged cheese.



Grapes Varieties

65% Corvina veronese, 15% 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 7.000 kg of grapes per hectare, 50 hectolitres of wine produced

Harvesting Period and Method

The grapes are harvested by hand the first two weeks of October and 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 January/February on the Amarone skins at 15°-20° C 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

TASTING NOTES

Colour Deep ruby red.

Bouquet Intense bouquet of fruit, jam and Mediterranean Spices

Taste A full, harmonic, smooth and rounded taste

Serving temperature 18°C

Accompaniment Good with roasts, red meats and aged 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

