



RECCHIA

DAL 1906

Terre di vino e di uomini

The vineyards are located in the heart of the Valpolicella Classica.
The wines are faithful to the tradition, authentic and pure expression of the terroir where the grapes are grown.

Valpolicella Doc Classico Superiore

This Valpolicella Doc Classico Superiore presents an interesting well-balanced character: medium-bodied, fresh with soft tannins, elegant. It ages in big oak barrels to enhance its fruity and spicy flavours. It pairs well with cured meat appetizers, first courses, white and red meats.



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

Veronese 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 last week of October and immediately vinified.

Vinified.

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.

Ageing

2 months in stainless steel tanks. 12 months in French oak barrels

Ageing in bottle

2 months in bottle

Shelf Life

3-5 years

TASTING NOTES

Colour Ruby red

Bouquet Fruity, elegant and spicy

Taste Medium-bodied, fresh, elegant

Serving temperature 18°C

Pairing Good with cured meat appetizers, first courses, red and white meats

Size 750 ml

Analytical data Alcoholic content: 14,0% vol

Residual sugars: 6,0 g/l

Dry extract: 28 g/l

Total acidity: 5,50 g/l

pH 3,50

