



# 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 Ripasso Doc Classico Superiore

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 roasted, 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

Veronese pergola, 4000 vines per hectare

### Yield per hectare

From a yield of 7.000kg 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

Colour Deep ruby red.

Bouquet Intense bouquet of fruit, jam and spices

Taste A full, harmonic, smooth and rounded taste

Serving temperature 18°C

Pairing Good with roasted, red meats and aged cheese

Bottle 750 ml, 375 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

