



## Recioto della Valpolicella

<b>Wine</b>	Sweet Red
<b>Grapes</b>	50% Corvina, 20% Corvinone, 20% Rondinella, 10% other varieties authorized
<b>Harvest</b>	Grapes are selected directly from the vineyard during harvest and placed in small crates of plastic
<b>Vinification</b>	Following harvest the grapes are laid out in single layers in small plastic boxes where they will slowly dry until December/January. Fermentation for about 10-12 days with indigenous yeasts in temperature controlled stainless steel, where they will stay for a period of 24/36 months.
<b>Alcohol</b>	14,5°
<b>Tasting Notes</b>	Dark ruby red color and nuances of ruby red, low transparency. Intense concentrated black cherry and currant. Dense, ripe and lush wild berries with a hint of dark chocolate. An unusual dessert wine of power and elegance, harmonic and enticing.
<b>Food Match</b>	Gorgonzola cheese, Dark chocolate desserts, Cheesecakes, Hazelnut and Almond desserts.
<b>Serving Temperature</b>	15°
<b>Planted Area</b>	Grapes selected in 16 hectares of vineyards of several years of planting
<b>Exposure</b>	West - Southwest
<b>Soil</b>	Red and brown clays, and Eocene limestone
<b>Plantation</b>	Simple trellis
<b>Plants per Hectar</b>	4200
<b>Average Production</b>	10 - 20 hl/year
<b>Acidity</b>	6 - 7 grams/liter

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