



Terre di Valgrande

## Recioto della Valpolicella DOCG

### **PRODUCTION AREA**

Valpolicella near Verona

### **GRAPE VARIETY**

Corvina Veronese  
Rondinella

### **WINE PRODUCTION**

Grapes are raisin-dried for at least 4 months after harvesting, losing at least 40% of their weight. Fermentation temperature between 18 and 22 °C. Maceration time: 12 days. Refinement in barriques for at least one year.

### **ANALYTICAL DETAILS**

Total acidity : 5,60 g/l  
Alcoholic degree: 13,50 %

### **ORGANOLEPTIC NOTES**

Intense ruby red color; the nose features delicate aromas of blackberry jam and spicy hints; very elegant to the palate, good structure. Dessert wine, excellent when combined with chocolate  
Serving temperature: 18-20 °C

