



## RECIOTO DELLA VALPOLICELLA DOCG CLASSICO

Special wines: Sparkling wines, Recioto and Novello



<b>Alcohol:</b>	12,5% VOL.
<b>Area Of Production:</b>	REGION: VENETO. CLASSIC AREA OF VALPOLICELLA NORTH OF VERONA. HILLS OF THE VILLAGES OF NEGRAR, VALGATARA AND FUMANE
<b>Grapes:</b>	PRODUCED IN EXTREMELY LIMITED QUANTITIES ONLY IN THE BEST YEARS FROM THE BEST RED GRAPES OF VALPOLICELLA ( 50% CORVINA, 40% RONDINELLA AND 10% MOLINARA) WHICH DRY OUT IN WOODEN CASES UNTIL LATE WINTER AND ARE TRADITIONALLY VINIFIED IN JANUARY-FEBRUARY
<b>Soil Composition:</b>	ARGILLACEOUS AND CALCAREOUS GROUNDS OF GLACIAL AND ALLUVIAL ORIGIN
<b>Vinification And Production System:</b>	SOFT PRESSING, SLOW FERMENTATION (THAT CAN LAST ALSO SOME MONTHS) AT CONTROLLED TEMPERATURE (22-23°C.) UNTIL THE RIGHT BALANCE BETWEEN SUGAR AND ALCOHOL IS OBTAINED, PRESERVATION IN THERMOCONDITIONED INOX TANKS, COLD BOTTLING IN STERILE BOTTLING LINE
<b>Organoleptic Description:</b>	DESSERT WINE, SWEET, FULL-BODIED AND FRUITY
<b>Color:</b>	DARK BRICK RUBY RED
<b>Bouquet:</b>	AROMATIC, FRESH, INTENSE AND FRUITY
<b>Taste:</b>	SWEET AND VELVETY
<b>Serving Temperature:</b>	TO BE SERVED AT ROOM TEMPERATURE (18-19°C.)
<b>Preservation:</b>	THE WINE CAN BE AGED FOR SEVERAL YEARS WITHOUT ANY PROBLEM. STORE IN A FRESH, DRY AND DARK PLACE.
<b>Gastronomic Suggestions:</b>	WINE FOR THE END OF THE MEAL, IT GOES PERFECTLY WITH BISCUITS AND DESSERTS. THIS EXCEPTIONAL SWEET WINE NEEDS TO BE SAVOURED SLOWLY TO BE APPRECIATED IN FULL ESPECIALLY BY THE LADIES

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<b>Total acidity:</b>	5,60 g/l
<b>Sugar:</b>	120,00 g/l
<b>Total SO2:</b>	108 mg/l
<b>Free SO2:</b>	20 mg/l
<b>Net dry extract:</b>	32,5 g/l
<b>Volatile acidity:</b>	0,57 g/l



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