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RECIOTO DELLA VALPOLICELLA DOCG CLASSICO

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#### DESCRIPTION

The Recieto is a sweet wine obtained from the same grape varieties as the Amarone della Valpolicella (Corvina, Corvinone, Rondinella), left to wither on wooden grids for a much longer period of time (until March), thus obtaining an optimum concentration of the must.

#### MATURATION

The two-year-long ageing process in small French oak barrels and the subsequent refinement in bottle result in an outstanding sweet wine, full-bodied, with a deep ruby red colour and intense scents of cherry compote.

#### SERVING SUGGESTIONS

Excellent when accompanied by typical Venetian tea biscuits, such as short pastry or almond biscuits. Outstanding with dark chocolate as well. Serve at a temperature of 18°C.