

Recioto della Valpolicella

375 cl.

Docg Classico

Vineyard location:

Valpolicella Classica zone
(hilly band to the north of Verona)

Soil:

red-brown soil on detrital,
limestone-marly and basaltic
sediments

Grape varieties:

Corvina
Corvinone
Rondinella

Grape harvest:

hand selection of the best grape
bunches coming from hilly vineyards.
The grape is collected in small crates
and left to raisin to achieve a high
concentration of sugar, extracts,
aromas and glycerin

Vinification techniques:

raisining of the grapes for
3 months followed by traditional skin
fermentation and slow maceration.
When the must is still sweet the
alcoholic fermentation is blocked
by a series of frequent rackings

Ageing:

in 50hl. oak barrels followed by a
short stay in stainless steel vats

Wine analysis:

alcohol content 13 % vol.

Colour:

ruby red

Bouquet:

intense, with fruity and floral notes

Palate:

pleasantly sweet, fresh and velvety

Food and wine pairing:

dessert wine recommended
with cakes and pastry

Service suggestions:

wine to be best enjoyed after
two years from bottling

Service temperature:

15°-16°C



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