



Recioto Doc 2012



First vintage of production	1998
Grape varieties	Corvina 55% Corvinone 20%, Rondinella 10%, Oseleta 15%
Geographical area	Veneto – Italy North-east of Verona on the hill that separates Montorio from Valle d'Illasi
Total extension of the vineyards in the estate	37 hectares of modern vertical trellis
Age of planting	from 1960 until 2007
Soil composition	calcareous with red clay and tufo
Planting density	5500 in trellis
Harvest	from the 3 th to the 29 th of September
Yield per plant	0.5/1 kg
Vintage climate	Cold and dry winters. In March the high temperatures move the sprouts well in advance, flowering starts already in the middle of May. In early summer we had persistent rains, which cools the productivity. Hot and dry summer, with almost no rainfall. The harvest begins in late August and goes on until the end of September. Excellent year.
Winemaking technique	Only the best grapes from the best vintages are used for this wine. The grapes are dried for 150 days, then gently crashed and fermented in open tonneaux for about two months. after the gently pressing, they rest for maturation in new tonneaux for 2 years. The wine is aged in bottle for one year before release.
Maturation	36 months
Enochemical characteristics	Alcohol 14.5 % vol Total acidity 7.15 PH 3.55 Sugar: 10.5 %
Tasting notes	Dark ruby colour. Explosion of red fruits on nose with leather notes. On palate the sweetness is balanced by powerful tannins and crispy acidity.