Amarone della Valpolicella Classico DOCG

RECCHIA
DAL 1906



55% Corvina Veronese

35% Corvinone

10% Rondinella

PRODUCTION AND TECHNICAL CHARACTERISTICS

VINEYARD LOCATION AND CHARACTERISTICS
From vineyards located in the Valpolicella Classica area. Hilly clay-limestone soil at an altitude of 150 to 350 metres above sea level.

TRAINING SYSTEM
Traditional Veronese double pergola, with a density of approximately 3,300 vines per hectare.

YIELD PER HECTARE
From a yield of 4,000 kg of grapes per hectare, around 16 hectolitres of wine are produced.

HARVEST PERIOD AND METHOD
Grapes are harvested exclusively by hand from the second ten days of September onwardS. The grapes are placed in crates for natural drying, which results in a weight loss of 35-40%.

VINIFICATION
In December the grapes are destemmed and crushed. Maceration lasts 10 days at a controlled temperature of 5-10°C. Fermentation is traditional and takes place in stainless-steel tanks for 15-20 days.

MATURATION
Aged in stainless-steel tanks for 4 months, then aged in wood for 30 months.

BOTTLE AGEING
Refined in bottle for 6 months.

SHELF LIFE
Suitable for ageing 8-10 years.

ORGANOLEPTIC PROFILE AND TECHNICAL DATA

COLOUR
Deep ruby red with garnet highlights.

BOUQUET
Characteristic, intense, fruity, spicy and ethereal.

PALATE
Full, harmonious, velvety and rounded. Its softness is counterbalanced by elegant acidity.

SERVING TEMPERATURE
18-20°C. It is recommended to uncork the bottle one hour before serving.

FOOD PAIRINGS
Red meats, roasts, grilled meats and matured cheeses. Also excellent for cooking, especially braised meat dishes and the famous risotto all'Amarone.

AVAILABLE FORMATS
375 ml, 750 ml, 1500 ml, 3000 ml

AVERAGE ANALYTICAL DATA
Alcohol: 16.0% vol
Reducing sugars: 3.5 g/l
Sugar-free extract: 31 g/l
Total acidity: 6.0 g/l
pH: 3.50

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