Amarone della Valpolicella Classico

CÀ BERTOLDI DOCG RISERVA

RECCHIA
DAL 1906



50% Corvina Veronese

40% Corvinone

10% Rondinella

PRODUCTION AND TECHNICAL CHARACTERISTICS

VINEYARD LOCATION AND CHARACTERISTICS
From vineyards located in the heart of Valpolicella Classica area. Hilly clay-limestone soil at an altitude of 250 to 350 metres above sea level.

TRAINING SYSTEM
Trentino pergola, with a density of approximately 3,500 vines per hectare.

YIELD PER HECTARE
From a yield of 4,000 kg of grapes per hectare, around 15 hectolitres of wine are produced.

HARVEST PERIOD AND METHOD
Grapes are harvested exclusively by hand in the first days of October. The grapes are placed in plastic cases for the natural drying process, which results in a weight loss of 35-40%.

VINIFICATION
In January the grapes are destemmed and crushed. Maceration lasts 10-15 days at a controlled temperature of 10-15°C. Fermentation is traditional, takes place in stainless-steel tanks for 20-25 days, and includes regular pump-overs.

MATURATION
Aged in stainless-steel tanks for 6 months, then aged in wood for approximately 5 years.

BOTTLE AGEING
Refined in bottle for 8 months.

SHELF LIFE
Suitable for ageing 10-20 years.

ORGANOLEPTIC PROFILE AND TECHNICAL DATA

COLOUR
Deep ruby red with garnet highlights.

BOUQUET
Characteristic, intense, fruity, spicy and ethereal, with notes of cherries in alcohol.

PALATE
Full, velvety, rounded and savoury, with a long, harmonious finish.

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. Excellent as a meditation wine after a meal.

AVAILABLE FORMATS
750 ml, 1500 ml

AVERAGE ANALYTICAL DATA
Alcohol: 16.5% vol
Reducing sugars: 3.8 g/l
Sugar-free extract: 32 g/l
Total acidity: 6.0 g/l
pH: 3.60

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