Valpolicella Ripasso Classico Superiore | LE MURAIE DOC

RECCHIA
DAL 1906



55% Corvina Veronese

25% Corvinone

20% Rondinella

PRODUCTION AND TECHNICAL CHARACTERISTICS

VINEYARD LOCATION AND CHARACTERISTICS
From hillside vineyards in the heart of Valpolicella Classica area. Hillside exposure of the grapes at an altitude of 200 to 350 metres above sea level. The vines are grown on natural terraces supported by dry-stone walls, locally known as 'marogne', in a distinctive microclimate linked to the presence of bedrock. The soil is clay-limestone.

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

YIELD PER HECTARE
From a yield of 6,000 kg of grapes per hectare, around 35 hectolitres of wine are produced.

HARVEST PERIOD AND METHOD
Grapes are harvested exclusively by hand in the first days of October. The grapes are immediately vinified.

VINIFICATION
The grapes are destemmed and crushed. Maceration lasts about 10 days at a controlled temperature of 10°C. The second fermentation takes place in February-March on Recioto pomace at 18-20°C for about 15-20 days, with regular pump-overs. Fermentation is traditional and takes place in steel tanks.

MATURATION
Aged in stainless-steel tanks for 4 months, then aged in wood for 18 months.

BOTTLE AGEING
Refined in bottle for 4 months.

SHELF LIFE
Suitable for ageing 4-6 years.

ORGANOLEPTIC PROFILE AND TECHNICAL DATA

COLOUR
Deep ruby red.

BOUQUET
Characteristic and intense, with notes of blackberry and cinnamon.

PALATE
Full-bodied, harmonious, velvety and rounded.

SERVING TEMPERATURE
18-20°C.

FOOD PAIRINGS
Pairs well with all meat dishes, game, grilled meats, roasts and extra-aged cheeses. Also excellent on its own, to appreciate its pleasant complexity.

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

AVERAGE ANALYTICAL DATA
Alcohol: 14.50% vol
Reducing sugars: 4 g/l
Sugar-free extract: 30 g/l
Total acidity: 6.00 g/l
pH: 3.5

COD. FISC. E P.IVA 00936020239
Tel. 045-7500584
Fax.045-7501970

Azienda Agricola Fratelli RECCHIA sa
di Recchia Riccardo e Roberto
Via Cà Bertoldi, 30- 37024 Negrar VR

www.recchiavini.it
info@recchiavini.it