Valpolicella Classico
DOC

RECCHIA
DAL 1906



65% Corvina Veronese

15% Corvinone

20% 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 approximately 6,000 kg of grapes per hectare, around 42 hectolitres of wine are produced.

HARVEST PERIOD AND METHOD
Grapes are harvested exclusively by hand in the second half of September. The grapes are immediately vinified.

VINIFICATION
The grapes are destemmed and crushed. Maceration lasts about 7-10 days at a controlled temperature of 18-20°C. Fermentation is traditional and takes place in stainless-steel tanks.

MATURATION
Aged in stainless-steel tanks for 4 months.

BOTTLE AGEING
Refined in bottle for 2 months.

SHELF LIFE
Best enjoyed in the vintage year and over the following two years.

ORGANOLEPTIC PROFILE AND TECHNICAL DATA

COLOUR
Bright ruby red.

BOUQUET
Floral and fruity. Red fruits stand out, especially cherry and blackberry, with a pleasant savoury note.

PALATE
Harmonious and well balanced. The aromas return on the palate, with a pleasant freshness that carries through.

SERVING TEMPERATURE
16°-18°C.

FOOD PAIRINGS
Pairs well with starters, pasta dishes with meat ragù, white and red meats.

AVAILABLE FORMATS
375 ml, 750 ml

AVERAGE ANALYTICAL DATA
Alcohol: 13.0% vol
Reducing sugars: 3 g/l
Sugar-free extract: 26 g/l
Total acidity: 5.50 g/l
pH: 3.50

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