



## RECIOTOT DELLA VALPOLICELLA CLASSICO D.O.C.G. 2015

**Production area:**

*Valpolicella Classica ( Verona- Italy-).*

**Grapes:**

*Corvina Veronese, Corvinone,  
Rondinella, Molinara.*

**Ground:**

*Clay-Calcareus*

**Breeding:**

*Guyot*

**Density per hectar:**

*6000 plants |*

**Manufacturing technique:** *Natura*

*drying of the grapes  
for 120 days fermentation and  
maceration in steel tank for 5-6 days.*

**Aging:** *In small 20-25 hl oak barrels  
for two years.*

**Refining :** *In bottles for six months.*

**Contents:**

*Alchol: 14,25% vol.*

*Sugar: 83,20 gr/l*

*Total dried extract: 112,70 gr/l*

*Acidity: 5,40 gr/l*

**Conservation:** *12-20 anni*

**Servine temperature:** *18°-20° C*

**Packaging:** *500 ml – Box of 6 bottles.*



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