



IL NARCISISTA

2019



500

RECIOTO

DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO

Dark ruby red colour. Intense and elegant aromas of ripe fruit, raisins, black cherries and plums in alcohol; spicy scents of cocoa, vanilla and tobacco. Sweet and warm aroma, velvety and round.

Vineyards: Sant'Ambrogio. **Altitude:** 151m slm.

Grape Varieties: 60% Corvina, 20% Corvinone, 10% Rondinella, 10% Croatina.

Soil: dark, clayey and fertile with a high content of gravel, deep and drought resistant.

Training system: Guyot with 5000 vines per hectare, 8 buds per vine. Green cover between the rows.

Vine age: 15 years.

Harvesting method: manual, of selected bunches, at the end of September. Slow grape withering in the drying room until mid-February.

Yield: 25 hl/ha.

Vinification: crushing and pressing of de-stemmed dry grapes in February. Fermentation at a controlled temperature of 16°C. Maceration of the must for 20 days in contact with the skins, with daily pumping-over. Malolactic fermentation.

Ageing: the wine is aged in tonneaux for 12 months and then a further 6 months in steel tanks. It is then left to mature for at least 6 months in the bottle before sale.

Pairings: Recioto is a wine for meditation, ideally enjoyable after meal. Traditionally paired with plain pastries and biscuits, chocolate desserts. Try it with mature and blue Cheeses.

Serving temperature: approximately 15°C. Open the bottle at least 1 hour before serving.

Analytical data:

Alcohol content	13,9 %
Residual reducing sugars	97 g/l
Total acidity	7,7 g/l
pH	3,5
Net dry extract	51 g/l

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