Castel Rothari

Recioto della Valpolicella DOCG Classico

Region: Valpolicella, Verona, Veneto.

Vineyards: Selected vineyards located on the hills of the municipality of Marano, south-west exposed, in the heart of the Valpolicella Classica production area.

Grapes: Corvina Veronese and Corvinone Veronese 70%, Rondinella 30%; all grapes are selected and hand picked at the end of September.

Drying Room: Drying of the bunches for about 140 days.

Vinification: Soft pressing of the previously dried grapes. The process continues with maceration at controlled temperature for 30 days. Everything is then drawn off when the sugar ratio is about 130 g/l, cooled and cleaned to avoid further fermentation.

Ageing: Maturation at less than 10°C on its own yeasts lasting about 10 months, in stainless steel containers. Final evolution in bottle for 3 months.

Tasting Notes: Wine of intense red colour with violet reflections. Fragrant and fruity bouquet, sweet and velvety taste.

Analysis: Total acidity 6 g/l, residual sugar 135 g/l, 13% alcohol. Net dry extract 36 g/l.

Food Pairings: Excellent wine to pair with dry cakes, red fruits and biscuits. To be served fresh at 15-16 ºC.

Bottle: 0.500ml in packs of 6 bottles.

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