

“IL BIROCCIO” ROSSO IGT VERONESE

Villa Crine's Biroccio wine is a perfect harmony between sweet and dry. The wine is the result of the same technique used to make the Ripasso wine. Rather than using the skins of the Amarone, the skins of the sweet Recioto wine are added to the Valpolicella Superiore lending their sweetness and flavour. The resulting wine has a rich bouquet with fragrant aromas of black cherry, sour cherry, and currents enriched with notes of rose flowers, dark chocolate, and a hint of sweet spices like vanilla. It has a long smooth finish. It's a wine that's often appreciated even by those who don't normally appreciate sweet wines. It's ideal as an accompaniment for conversations between friends.



Wine	Red Veneto sweet passito wine IGT
Blend	Corvina Veronese 60%, Rondinella 30%, Molinara 10%
Soil	The altitude of the vineyard is between 200 and 300 metres above sea level. The soil composition includes clay, tuff and alluvial gravel, with calcareous marine rock.
Vineyard	The vines are trained in the pergola system. The density of the vines is between 4,500 and 6,000 plants per hectare with a yields of about 9000 kg/ha.
Harvest	The grapes are harvested by hand between the end of September and the beginning of October.
Pressing method	Destemming and soft pressing in steel tanks during the month of November.
Fermentation	In steel tanks for about one year with further aging in the bottle which is stored in antique cellars carved into tuff stone.
Tasting notes	It has a nice bright ruby red colour. The bouquet is fragrant and rich with overtones of cherry and currents. It is enriched with notes of rose flowers, chocolate and sweet spices like vanilla. It has a long flavourful finish.
Alcohol %	13%
Pairing suggestions	Blue cheeses. Biscotti and drier sweet baked goods. It's great to accompany conversation between friends.
Temperature	Ideally served at 16°C.