

RECIOTO DELLA VALPOLICELLA CLASSICO DOCG

Villa Crine's Recioto is the pride of the winery.

It's colour is a captivating and profound garnet. The nose has aromas of dried sour cherries, alcohol infused plums, and rose flowers. On the palate the wine is bold and persuasive, with rich flavours and wonderfully balanced sugars which are never overpowering.



Wine Recioto della Valpolicella DOCG Classico

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 at the end of September or beginning of October. Clusters which are less compact are especially chosen to be laid aside for drying.

Drying Process The grapes are set aside to dry for about four months in wood crates or on a wood grating in a well-ventilated drying room where both the temperature and the humidity are controlled.

Fermentation The grapes are soft pressed in months of January or February. The fermentation takes place in steel tanks. The traditional techniques which have been handed down from generation to generation are used to make this special wine. The wine ages up to a year in stainless steel and for about 6 months in the bottle which is stored in antique cellars carved into tuff stone.

Tasting Notes Alluring with flavours of pomegranate, black currents, blackberries, and violets. It has a sweet silky palate with a pleasant freshness. It's elegance draws you to continue sipping this wine.

Alcohol % 13.5%

Serving suggestions White chocolate mousse with raspberries. Homemade cookies with chocolate chips, Cheese cake with a coco crust.

Temperature Ideally served at 14-16°C.