



RECIOTO DELLA VALPOLICELLA ARGILLE BIANCHE

PRODUCTION AREA

Municipality of Mezzane di Sotto - Monti Garbi District (Verona).

TYPE OF SOIL

Sandy, silty with a lot of white skeletal limestone.

VINEYARD ALTITUDE

300 m a.s.l.

GRAPES

Corvina 70% - Rondinella 20% - Croatina 5% - Oseleta 5%.

AGES OF VINES

30 years.

TRAINING SYSTEM

Guyot.

VINE DENSITY

8,000 vines per ha.

YIELD

90 q ha.

VINIFICATION

Plucking with fermentation in steel. **Harvest:** double hand selection in trays. **Raising:** 4 months. **Pressing:** none, only first-pressing must. **Fermentation:** at a controlled temperature, maximum 22°C - 23°C. **Bâtonnage:** once every 15 days until the end of the summer after harvesting.

AGEING

3 years in 500 litre casks at their second use.

QUANTITY PRODUCED

3,000 bottles.

ORGANOLEPTIC EXAMINATION

Colour: intense inky ruby red. **Aroma:** cherries and sour cherries, blueberries and cocoa. **Flavour:** certainly sweet, velvety and creamy with a spicy aftertaste, caressing and warm.

ALCOHOL

13.50% Vol.

ACIDITY

6,51 g/l.

RESIDUAL SUGAR

7.68 g/l.

PAIRING

Dark chocolate with 60-65% maximum cocoa percentage, dry pastry, ripe, pungent and blue-veined cheeses, meat pâtés, while gourmets may even add it to noodle soup and pigeon broth.

SERVING TEMPERATURE

14 °C - 16 °C.

AGEING POTENTIAL

15 - 20 years