

CORTE SANT'ALDA®

Azienda Agricola

Name	RECIOTO DELLA VALPOLICELLA DOCG RECIOTO
Origin	
Area	Val di Mezzane
Vineyards	Retratto, Valletta
Hectares	1,5
Altitude	350 m a.s.l.
Exposure	South
Soil	Medium texture soil
Grapes	Corvina grossa 60%, Rondinella 40%
Training system	guyot
Number of plants per hectar	6.200
Vineyard year	1986-1999
Average yield	60/80 q/he
Harvest	manual
Vinification	
Grapes drying	natural, from October till the end of January
Fermentation	With indigenous yeasts – the residual sugar are obtained with the spontaneous interruption of the fermentation at 15% alcohol
Temperature	Cellar temperature
Maceration	About 15 days
Ageing	In small French barrels of 118 l for about 2 years
Analytics data	
Alcohol	15,5% by vol.
Dry extract	37 g/l
Acidity	6,3 g/l
Residual sugar	90 g/l
Number of bottles	2.000
Service temperature	14/16°C

Certifications



Biodinamic and Organic

