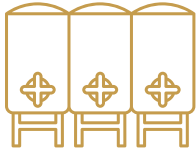


## Recioto della Valpolicella

-Silvano Piacentini-

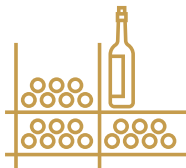


Italy  
Veneto  
Verona



### VINIFICATION

Appassimento in fruttaio for 120 days. The grapes are destemmed and pressed in mid-January.



### AGEING

After fermentation, the wine matures first in wood and then in bottle, with natural stabilization.



Ruby red in colour with violet reflections.



### TASTING NOTES



It reveals an intensely fruity bouquet, fragrant with red fruits, especially raspberry, black cherry, plum, and damson.



### CLASSIFICATION

D.O.C.G.

### WINE TYPE

Red, sweet

### ALC./VOL.

13%



### GRAPE VARIETIES

70% Corvina  
15% Corvinone  
15% Rondinella

### AGRICULTURAL SYSTEM

Conventional

### HARVEST

Last week of September



On the palate it is generously sweet, soft, and creamy, with warm notes of dried grapes on the finish. Never cloying, it stands out as a truly unique sweet red wine in the Italian oenological panorama.