

Recioto della Valpolicella

-Silvano Piacentini-

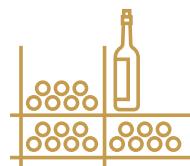


Italy
Veneto
Verona



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.



TASTING NOTES



Ruby red in colour with violet reflections.

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.