

RED WINE

RECIOTO DELLA VALPOLICELLA DOCG

septemviri

Production area: Mezzane di Sotto and the Valle d'Illasi Clayey-calcareous

soils

Altitude of vineyards: Over 200 metres above sea level

Grape blends: Corvina and Corvinone 70% - Rondinella 20% - Croatina and

Oseleta 10%

Age of vineyards: 20 years
Plant training system: Guyot
Yield per hectare: 10 hl/ha

Harvest: The grapes are picked with strict selection and then put into 4-5

kg crates.

Vinification: The grapes are dried in special drying lofts, and processed after 3 months. Destemmed grape bunches are left to ferment in steel vats

at a controlled temperature.

Aging: The free-run must ages in oak casks for about 36 months.

Tasting notes: A deep ruby red colour, it has an aroma with elegant hints of cherries, Amarena cherries, blueberries and chocolate. Sweet and velvety on the palate, with an embracing and warm spicy aftertaste.

Alc./Vol.: 13.5%

Serving temperature: 14°C - 16°C. Ideal for vegetarians and vegans

