



Recioto

VALPOLICELLA CLASSICO DOC

This is the great traditional wine of the area, obtained from the vinification of dried grapes.

TASTING NOTE

*Color: a very concentrated deep ruby red.
Nose: rich and fruity, with hints of figs and cherries preserved in alcohol.
Flavor: attractively sweet, full and well-balanced, with notes of cherry and plum preserves.*

GRAPES

Corvina veronese 65%,
Rondinella 30% and Molinara 5%.

ORIGIN

San Pietro in Cariano
in the Valpolicella Classica zone.

www.villagirardi.it



VINIFICATION and MATURATION

"Withering" of the grapes
for 5 months in the drying loft.
1 year in 5 hl tonneaux.

ALCOHOL

13% vol.

SERVING TEMPERATURE

16°C

SERVING SUGGESTIONS

Desserts and dry pastries. It may also be drunk on its own, as a great accompaniment for after-dinner conversation.

BOTTLE SIZE

750 ml