

# Cesari

## Recioto della Valpolicella Classico DOC

<b>Grape(s):</b>	65% Corvina 30% Rondinella 5% Molinara
<b>Type:</b>	Dry Still Red
<b>Alcohol:</b>	13.0%
<b>Region:</b>	Valpolicella Classico, Veneto, Italy

Once more famous than its dry counterpart, Amarone, this sweet wine from the Valpolicella Classico was actually its predecessor much loved by the Romans. Recioto bears its name from the Latin "recie" meaning ears, referring to the highest, most exposed part of the bunch where the berries are the sweetest and ripest.

### Vineyards:

Produced from hillside vineyards located throughout the historic Valpolicella Classico appellation in the valleys of Negrar, Marano, Sant'Ambrogio, Fumane and San Pietro in Cariano. Although the soil varies, it is mostly clayey in consistency with element of tufa rock and limestone.

### Technical Data:

Residual Sugar: 105.0 grams/liter  
Acidity: 5.5 grams/liter  
Dry Extract: 33.5 grams/liter

### Winemaking:

The fruit destined for Recioto production is harvested by hand prior to all other grapes. Only the best bunches are selected and placed in shallow crates in a single layer to be transported to *fruttai* - well-ventilated facilities - where they are left to dry for 4-5 months. During this they are constantly monitored to ensure they raisin without damage. In February, after losing 30-40% of their original weight, the raisined fruit is pressed and macerated on the skins for 20-30 days. Aged in French oak barrels for 12-18 months and an additional 6 months in bottle.

### Tasting Notes:

Defined by raisined, jammy fruit aromas. Notes of sweet maraschino cherry and vanilla appear. It is smooth and concentrated with sweet tannins coating the palate.

### Food Pairings:

Cap off a meal with a glass of Recioto paired with decadent desserts.



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