



**SOCIETA' AGRICOLA
ALDRIGHETTI LUIGI, ANGELO E NICOLA S.S.**

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Recioto della Valpolicella Classico D.O.C.G. 2012



BOTTLE SIZE: 500 ml

TYPE: Sweet red wine

VINES OR GRAPES: 70% Corvina and Corvinone, 25% Rondinella, 5% Molinara

THE VINEYARD

DESCRIPTION OF THE VINEYARD: Marano di Valpolicella, hilly area at 300 m above sea level, limestone and clay soil.

AGE OF VINES: 15-30 years

TRAINING SYSTEM: Umbrella-shaped arbor.

YIELD PER HECTARE: 60 hl

PRODUCTION

HARVESTING: Manual harvesting from the middle to the end of September. It is a meticulous selection of the best grapes only. Then, they are left in wood boxes for 120 days for the drying .

WINEMAKING: The grapes are destemmed and pressed during the winter months, from the end of December to the end of January. The fermentation is controlled in steel tank.

AGEING: 1 year in steel tanks.

ORGANOLEPTIC CHARACTERISTICS

COLOR: Intense garnet red

FRAGRANCE: fruity, intense, with notes of cherry and plum

TASTE: Full bodied and velvety taste. It has a good acidity and sweetness but without being overly sweet.

ALCOHOL CONTENT: 13.5%

GASTRONOMIC PAIRINGS AND STORAGE

STORAGE: The bottles should be stored lying down at a temperature of 14-15°C, void of light.

SERVING TEMP.: 14°- 16° C.

PAIRINGS: This wine normally goes well with dry and almond cookies such as *Cantucci*, with blue or sharp cheeses or dark chocolate cakes.