

Farina

Recioto Classico della Valpolicella DOC



Location of the vineyards: Negrar hills

Drying: Natural over-ripening of the grapes for around 100+ days in fruit-drying sheds, with temperature, humidity and weight loss constantly monitored.

Vinification: Pressing and destemming of the grapes around the end of December. Spontaneous cold maceration for around 10 days, yeast injection and slow fermentation with repeated pump-overs. After around 30 days a part is racked and on this must/wine is pressed the remaining of the grapes, almost dry, to add natural sweetness and multiply the aromas.

Aging: Several months in stainless steel followed by time in the bottle.

Grape varieties : 60% Corvina, 20% Rondinella, 5% Molinara, 15% other grapes

Altitude : 300m ASL

Exposure : North/South-West

Soil : Volcanic-calcareous

Alcohol : 12.5%

Residual Sugar : 130 g/l

Tasting notes :

Deep ruby red color. Floral and fruity aromas that are reminiscent of violet and wild rose, becoming a wonderful mix of raspberry, redcurrant and sour cherry jam. Velvety, pleasant taste, smooth, sweet but never cloying. Excellent dessert wine, delicious with pastries.

