

Farina

Recioto della Valpolicella Classico DOCG



Location of the vineyards: Negrar hills

Drying: Natural withering of the grapes for an average of four months in fruit drying sheds, with temperature, humidity and weight loss constantly monitored.

Vinification: De-stemming and crushing of the grapes after grapes reach optimal raisining. Spontaneous cold maceration for around 10 days, inoculation of the must with selected yeasts starts the slow fermentation with repeated pumping overs. Fresh must is added after a week to revive the fermentation. When the must temperature reaches 12° C, rackings commence and the naturally cold temperatures arrest the fermentation, maintaining the desired residual sugar. After around 30 days a part of the must is pressed off the skins and racked. on this must is pressed the remaining of the grapes, almost dry, to add natural sweetness and multiply the aromas.

Aging: Several months in stainless steel, six months refinement in bottle.

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

Altitude : 300m ASL

Exposure : Northwest/Southwest

Soil : Mainly calcareous matrix with gravelly outcrops, layered with basalts and some clay

Alcohol : 12.5%

Tasting notes :

Deep ruby red color. Floral and fruity scents, reminiscent of violet and wild rose, open to a wonderful blend of raspberry, redcurrant, and sour cherry jam. Velvety, pleasantly sweet flavor, but never cloying.

Press Notes

AG Vinous

2021

90 points

Wine Enthusiast

2022

93 points



Sustainable

