

“Le Tordare” Recioto della Valpolicella Classico



GRAPE VARIETIES

70% Corvina, 10% Corvinone, 20% Rondinella.

REGION OF ORIGIN

The historically “classic” zone of the Valpolicella.

SOIL

The soil is predominantly clay-limestone with a high percentage of rock and stone fragments.

VINEYARDS

The vineyards are located on a hillside at an altitude of 300 meters above sea-level and with an exposure to the east.

VINTAGE

Vintage begins during the last ten days of September.

FERMENTATION AND AGEING

Following harvest the grapes used to make this sweet wine are left to dry on special cane tables known as “Arelle” until the end of March or mid April. This drying process enables us to obtain dried grapes with an extremely high sugar content which will then yield a wine with residual sugar of around 120 – 180 grams per litre. The wine is fermented in stainless steel tanks at a maximum temperature of 18 °C and is aged for approximately 24 months in small 225 litre barrels. After bottling in 500 ml bottles the wine is aged for a further 4 months prior to its commercial release.

TASTING NOTES AND FOOD SUGGESTIONS

This sweet wine is rich at the nose. The wine is elegant and rich, but not cloying, with an exceptional minerality which renders it fresh and very drinkable. It is the perfect wine to enjoy with blue-cheese, tarts, butter cakes and chocolate.