## **RECIOTO**

APPELLATION: RECIOTO DELLA VALPOLICELLA DOC CLASSICO

PRODUCER: MONTECI SOCIETÀ AGRICOLA S.S.

VARIETIES: VARIETIES: Corvina Veronese, Rondinella, Molinara and other less common Valpolicella varieties

VINTAGE: 2001

PRODUCTION AREA: FOOT-HILLS IN THE CLASSICAL VALPOLICELLA AREA

SURFACE: 25 HECTARES

SUN EXPOSURE AND ALTIMETRY: 180-500 MSL, WITH GOOD EXPOSURE, NORTH-TO-SOUTH MILD ENVIRONMENT WITH PECULIAR MICRO-CLIMATIC CHARACTERISTICS

COMPOSITION OF SOIL: RED AND BROWN SOILS, LIGHT AND RICH OF TEXTURE IN THE HIGHER ELEVATIONS, PARTIALLY CLAYISH IN THE LOWER ELEVATIONS

TRAINING FORM: COUNTERSPALIER

IMPLEMENTATION DENSITY: 5,000 PLANTS/HA

YELD PER HECTARE: 8-9 TON/HA

HARVEST PERIOD: OCTOBER

WINEMAKING TECHNIQUES: Over 90 days withering in baskets Thermal prefermentation steeping, ballast movement under thermal controlo

AGEING: BIG OAK CASKS FOR MORE THEN 36 MONTHS, THEN AGED IN BOTTLE

HISTORICAL NOTES: The name Valpolicella is believed to be an appellation for the big turn of the Adige River Between Chiusa and Parona. Vines are present in the Valpolicella region since more than 40 millions years, as showed by fossils found in this territory. The first written confirmations regarding cultivation of Amarone ancestors date back to the Roman age, with witnesses as Plinio and Marziale. This culture continued then through the middle-age till the present time, overcoming in full shape the phyllossera crisis and the end of 19th century. During the 20th century the quality procedures have been carefully fixed and these wines belong now to the best expressions of the Italian oenological production.

ORGANOLEPTIC DESCRIPTION: GARNET RED, RUBIN SHADE IF STILL YOUNG, INTENSE. VERY INTENSE SCENTS, MIXTURE OF RED FRUIT JAMS, SPICES, TOBACCO AND COCOA. NOT TOO SWEET FLAVOUR WITH WINE DOMINANCE, GOOD STRUCTURE AND EXCELLENT PERSISTENCE.

HEAD OF WINE-GROWING: GIANLUIGI RIGHETTI
HEAD OF WINEMAKING: FABRIZIO ZARDINI, GIANLUIGI RIGHETTI
HEAD OF SALES AND DISTRIBUTION: GIAN LUIGI MARCHIORELLO

