

# ACINATICO

## Recioto della Valpolicella Classico DOCG



### Tasting notes:

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**Bottle size:** 0.50 l

**Tipology:** Sweet red wine

**Vines:** Corvina Veronese 75% Rondinella 20%  
Molinara 5%

**Geographical location of the vineyards:**  
Municipality of Fumane 555 mt. Slm Alta Collina  
Land with characteristics of volcanic features,  
various limestone layers and Arenaria, Municipality  
of Sant'Ambrogio Di Valpolicella 400 mt asl

**Training system:** pergoletta doppia. Age of vines  
in production: 25 years.

**Vinification:** The best grapes are selected, placed in  
6kg crates and left to rest in our fruit for over 120  
days. During the drying of the grapes, a series of  
biochemical and evolutionary processes, including  
Botritis Nobile, transform part of the sugars into  
glycerin. After crushing, fermentation begins and  
then it is stopped at the appropriate time by  
removing the yeasts, thus obtaining a sweet wine.  
The sweetness of Recioto della Valpolicella is due  
to the non-total transformation of sugars, present in  
grapes, into alcohol. The wine obtained is refined  
for several months in oak barrels thus maturing  
aromatic complexity and softness.

**Aging** in French oak barrels for 4 months.

**Aging in bottle** for 3 months.

**Analytical data:** Alcohol 13%

**Organoleptic characteristics:** **Color:** intense ruby  
red; **Perfume:** characteristic of dried fruit with  
hints of violet; **Taste:** delicate, with soft tannins,  
sugars and acidity highlight the withered fruit.

**Serving method:** Serve at a temperature of 14°C-  
16°C taking care to uncork the bottle at least 1 hour  
before.

**Gastronomy:** Its natural sweetness and the  
presence of soft tannins classify it as a dessert wine.  
It combines happily with dry desserts, shortcrust  
pastry and sbrisolona, cantucci, dark chocolate and  
in Verona it is traditional to serve it with Pandoro.