



RECIOTO DELLA VALPOLICELLA CLASSICO DOP "AMANDORLATO"



Vineyard

Southwestern exposure at an altitude of 150 to 300 meters, soil calcareous on basalt subsoil.



Grapes

- 65% Corvina, Corvinone
- 25% Rondinella
- 10% Molinara



Aging

French oak barrel for 18 months.
Bottle 12 months.



Analytical data

Variables according to year

- Alcohol: 14,5% vol.
- Total acidity: 5,70 g/l
- pH: 3,70
- Dry extract: 39 g/l
- Residual sugar: 50 g/l



Longevity from harvest

10 / 15 years



Color

Intense garnet red with orange rims.



Bouquet and tasting notes

Berries, "confetto", cherries, plums and sour cherries in brandy, spices, vanilla, chocolate, cinnamon, licorice, violet and wildflowers.



Service

Room temperature in large crystal glasses to fully enhance its unique characteristics.



Suggested food pairings

Pandoro of Verona, jam tarts and dry pastries. Perfect and unexpected match with game (wild boar especially), pigeon, extra-mature and spicy cheeses.

Sizes



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