



## RECIOTO DELLA VALPOLICELLA CLASSICO DOP "CLASSICO"



### Vineyard

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



### Grapes

- 70% Corvina, Corvinone
- 10% Rondinella
- 5% Molinara
- 15% other native grape varieties as Pelara, Oseleta, Dindarella



### Aging

French oak barrel for 12 months.  
Bottle 6 months.



### Analytical data

Variables according to year

- Alcohol: 14% vol.
- Total acidity: 6,70 g/l
- pH: 3,70
- Dry extract: 39 g/l
- Residual sugar: 100 g/l



### Longevity from harvest

10 years and over



### Color

Dark ruby red.



### Bouquet and tasting notes

Extremely complex, a mix of berries and "confetto", cherry jam and plums, sour cherry in brandy combined with a mild reminiscent of spices, vanilla, chocolate, cinnamon, licorice, violet, iris and wildflowers.



### Service

Room temperature in large crystal glasses.



### Suggested food pairings

Pandoro of Verona, Panettone, dry pastries, jam tarts and shortbreads. Delicious with chocolate. Wonderful also sipped on its own and as an after-dinner drink.

### Sizes



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