

# L'EREMITA RECIOTO DELLA VALPOLICELLA

DENOMINATION: Recioto della Valpolicella DOCG

GRAPE VARIETY: 45% Corvina, 15% Rondinella, 40% Corvinone.

AREA OF PRODUCTION: A selection of the best grapes from Ca' Rugate's own vineyards in the hills around Montecchia di Crosara.

SOIL: Gravel and limestone.

HARVEST: Handpicked during the last two weeks of September, and laid flat in small wooden boxes containing an average of just 13 pounds. This allows good air flow during the crucial drying process.

WINE MAKING PROCESS: The grapes are allowed to dry gently in well-ventilated rooms for around 6-7 months, concentrating their flavors, sweetness and color. In spring, the grapes are crushed, fermentation starts with natural yeast and then the must is filled into barriques to finish fermenting. The wine matures in wood on its lees for 10-12 months before bottling.

PRODUCTION: 5.000 bottles.

ORGANOLEPTIC ASPECTS: Dark intense ruby red in color. On the nose, it shows black fruit and berry notes, with hints of wild herbs and spice. The palate is sweet, luscious and rounded balanced by velvety tannins.

FOOD PAIRING: A wine for lingering at the end of a meal. Lovely with cheese, especially gorgonzola; and a good partner for chocolatey desserts. Try it too in the traditional manner with the local "sbrisolona" biscuit (a variation on Shortbread).

Alcohol: 13.5%

Suggested initial serving temperature: 50°F.



## Ca' Rugate

VITICOLTORI IN  
SOAVE E VALPOLICELLA