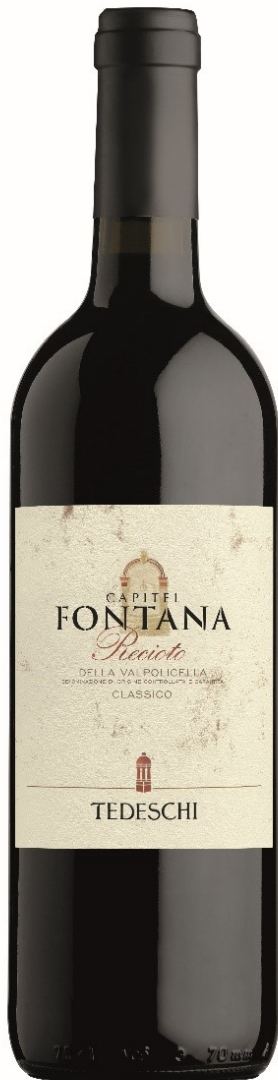


Capitel Fontana

Recioto della Valpolicella DOCG Classico

This wine is made from select grapes of the Monte Fontana vines of Pedemonte and other vines belonging to the winery. Recioto is a historic Valpolicella wine, known through history under different names such as Retico during Roman domination and subsequently Acinatico during Lombard occupation. The vineyard is one hectare in size faces East.



Vineyard Notes

Soil: moraine clay and limestone.
Vine density: 3300 vines per hectare.
Vineyard age: 25 years.
Cultivation: Pergola System.
Pruning: 12/14 buds/plant.
Production: 6000 kg/hectare.
Grape varieties: 30% Corvina, 30% Corvinone, 30% Rondinella, 10% Rossignola, Oseleta, Negrara, Dindarella.

Winemaking Technique

Grape harvest: end of September, beginning of October.
Grapes drying in fruit storage structure: controlled humidity 4 months.
Soft pressing
Alcoholic fermentation and maceration: 30 days/temperature 15-18° C.
Natural sticking fermentation
Ageing: in Slavonian oak barrel for 2 years.
Bottling and bottle ageing: 6 months.

Description Of The Wine

Color: strong ruby red with notes of carnet. Clear and transparent.
Bouquet: notes of sweet fruit: raspberries, wild blackberries and blueberries combined with notes of Slavonia oak.
Flavor: elegant and strong structure, superbly balanced. The after taste confirms the notes in the bouquet. This wine has a long-lasting and persistent flavour.
Suited for ageing: it is a keeping wine.
Combinations: strong cheeses, fois gras, dry pastries, strawberry and other berries.
Serve at: 15-16° C.

Chemical Analysis

Alcohol (% in vol.): 12,5
Reducing Sugar (g/l): 92
Total Acidity (g/l): 8,2
Net Dry Extract (g/l): 124,5
Total Phenols (mg/l): 2700

Bottle Size: 500 ml