



RECCHIA

DAL 1906

Terre di vino e di uomini



The Masua di Jago is in the heart of Valpolicella. The Masua is the hill that divides the valley of Marano with the valley of Negrar. The Recchia family vineyards are situated on the south facing slopes of the valley. They catch the early morning sunrise but because of the flat slopes of the fields they also get the rays of the early evening sunset. The fantastic position of the vineyards creates a classic wine. The flinty soils give the Recchia wines a special taste which when combined with the local scotch pines and cherry blossoms of the field creates fantastic wines.

Amarone della Valpolicella Docg Classico 2011

A great structure, notably complex: it is the symbol of Valpolicella noted and appreciated in the whole world. The grapes are harvested on the highest slopes of the Valpolicella vallies. The grapes are slowly dried, then softly pressed and left on the lees to obtain its full colour. The wine is matured in oak barrels and then left to age in the bottle. A unique wine perfect for those special occasions.



Grapes Varieties

75% Corvina veronese, 10% Corvinone, 15% Rondinella.

Vineyard location and soil characteristics

Jago di Negrar (Verona)

Soil type, flinty Cretaceous clays.

Training system and plant density

Trentino single pergola and Veronese double pergola, 4000 vines per hectare.

Yield per hectare

Yield 6000 Kg of grapes per hectare. 24 hl of wine

Harvesting Period and Method

Hand picked. Late Septembers beginning of October. The bunches of grapes are placed in plateaux to wither in drying rooms until the grapes lose water. 35-40 percent of the original weight

Wine making

De-stemmed and soft pressing

Traditional cold fermentation with the must and the lees in temperature controlled stainless steel tanks at 5 to 20°C for 20-40 days

Ageing

4 months in stainless steel tanks. 18 months in French oak barrels

Ageing in bottle

4 months aged in the bottle

Shelf Life

8-15 years, it matures with age

TASTING NOTES

Colour Deep ruby red

Bouquet Intense bouquet of fruit and Mediterranean spices.

Flavour Velvety and well rounded full-bodied taste. With a fine balance between acidity and softness.

Serving temperature 18°-20°C. Open the bottle at least one hour before serving.

Serving instructions Good with red meats, braised joints, game and fermented cheese. Excellent for preparing special risotti.

Bottle 750 mL, 1500 mL, 3000 mL

Analytical data Alcoholic content: 15,5% vol

Residual sugars: 8 g/l

Dry extract: 31 g/l

Total acidity: 6,0 g/l

pH 3,50

