

ACINATICO[®]

Recioto classico Valpolicella 2006



Recioto Classico Acinatico. This has always been one of the best wines in our winery and is inspired by the ancient wine "Acinatico". The first reference to this wine goes back to the 4th century A.D. in a letter of Cassiodoro, minister of king Theodoric, who was looking for red "Acinatico" for the royal meals. This was a red wine made during the Winter months with wilted grapes; it was very difficult to get, at least in large quantities and was produced in the hills around Verona. It is remarkable that after so many centuries this wine is still produced with the same technique and the same care.

Bottle size: 500 ml ; **Type:** red dessert;

Vines: Corvina veronese 75%, Rondinella 20% Molinara 5%.

Vineyard characteristics and location: it is situated in the heart of classic Valpolicella in the hilly region of Negrar, from 200 to 250 m. a.s.l. South-east

exposure. Soil: varied on alluvium.

Viticulture: Double pergola; average age of productive vines: 25 years. Plant density: 2900 vines pro hectare. Buds to fruiting cane: 17. Yield: 35hl/ha

Vintage 2006: The 2006 vintage in Valpolicella was certainly one of the best of the last decade. The season started normally with rain in the spring which ensured a good supply of water to the vines, and a hot summer permitting the production of healthy and well matured grapes. A moderate quantity of grapes plus a large accumulation of sugars ensured that the excellent aromatics and polyphenolics of the grapes were comparable to the great historic vintages of Valpolicella.

Vinification: End of February crushing of the grapes and de-stalking; fermentation temperature 12°-23°. Maceration: 20 days (of which 10 days of cold maceration). Hand pressing: twice a day. Partial malolactic fermentation. Refined in barriques for 4 months. Refined in bottles for 3 months.

Stabilization: Natural only with decanting, filtering before bottling.

Analytical Data: Alcohol degree: 13.00% - residual sugars 140 gr/l - total acidity 6,30 gr /l - net dry extract 40 gr/l - Ph 3.50

Consuming: Properly preserved at a steady temperature of 14°-15°C, laid down, in the dark, this wine can keep its characteristics for 10-15 years.

Wine characteristics: Colour: very intense purple red. Bouquet: typical of dried fruit with scent of violet. Flavour: slightly sweet with; the balance between tannin, sugar and acidity exalts the scent of dried fruit which persists long in the palate.

Serving method: it is served at 14°-16°C (you should uncork the bottle at least 1 hour before drinking).

Gastronomy: the sugar residues and the presence of soft tannin make it a dessert wine particularly suited for cakes and pies: "pasta frolla", "Sbrisolona" (typical of Valpolicella), Cantucci, bitter chocolate; in Verona it is traditionally served with "Pandoro".