



LE ARELE

RECIOTO DELLA VALPOLICELLA CLASSICO DOC

GIUSEPPE LONARDI

VINEYARD

Located at around 350 mt. above sea level on the hillsides of Valpolicella Classica area

AREA

Around 7 hectares

VARIETY OF WINE PLANT

Autochthonous: Corvina Veronese, Rondinella, Molinara

AGE OF VINES

About 30 years

PRODUCTION

80 ql per hectare

APPELLATION

Recioto della Valpolicella Classico doc

GRAPES

70% Corvina Veronese | 25% Rondinella | 5% Molinara

ANALYSIS

Alcohol 14% vol. | Total Acidity 6 g/l

Residual Sugar 10 g/l | Dry Extract 50 g/l

WINE MAKING

The grapes destined for Recioto are picked before the normal harvest when only the healthiest ones are selected. Then they are put onto wooden racks for the drying process which will last for 90 days. These grapes are vinified in January when fermentation begins and takes place for 18 days in stainless steel tank that let also the pumping over process of the must.

REFINEMENT

This wine spends 24 months in small stainless steel tank and undergoes a further 6 months bottle-ageing.

TASTING NOTES

Deep ruby red colour. Distinctive and concentrated flavour. At taste notes of fruit along with vanilla nuances.

FOOD SUGGESTIONS

Ideal with dry biscuits, almond-paste pastries or fruit tart. To try with herb cheese or blue-cheeses. We suggest to serve at a temperature of 15°C, to exalt its pronounced fruity flavours.

VINTAGE

Dessert Wine. Typical rich exquisite cherry-sweet wine.



BOTTLE

Available in 500 ml.

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