



## CORTE LONARDI

### Recioto della Valpolicella DOCG Classico “Le Arele”

**Grape varieties** 75% Corvina and Corvinone, 20% Rondinella, 5% Croatina.

**Alcohol content** 13.5% vol.

**Total Acidity** 6 g/l

**Residual sugar** 10 g/l

**Dry extract** 50 g/l

#### Vineyards

Altitude: 350 meters above sea level in a hilly area in Marano di Valpolicella valley. Age of vines: 10 to 30 years. Native grape varieties trained according to the traditional Veronese pergola. Maximum output: 120 quintals/hectare.

#### Vinification

Harvest of selected grapes, left to dry for around 100 days. Pressing in February. Fermentation for about 18 days in small stainless steel tanks, pumping over the must daily at controlled temperature. Aged for 18 months in small 225 liters oak barrels, followed by 6 months in bottle.

#### Organoleptic description

Colour: deep ruby red. Nose: characteristic and accented. Taste: fruity, with notes of vanilla.

#### Storage

An impressive red dessert wine, which may be served up to 15 years after harvest.

#### Food matching

Ideal with biscuits, chocolate cakes, fruit tarts and jam.

#### How to serve

Serve at 15° C.

#### Bottles

500 ml bottles.

