



RECIOTO DELLA VALPOLICELLA CLASSICO

Veneto, Italy

L'Arco

www.larcovini.it

Method & Production

During harvest the best clusters of grapes are carefully selected and dried on plateaux for about 120 days. The grapes have been allowed to develop noble rot. During the drying process the grapes lose 40% of their weight in water, concentrating the sugars and flavour. Then, the grapes are pressed, and after some days of maceration on skins, alcoholic fermentation starts and lasts for about 35 days. The resulting wine is racked into inox where it stays until July. The wine is then aged in Slavonian oak for four years, until its ready to be bottled.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural type
Dessert Wine										
LR0517	Recioto della Valpolicella Classico	Corvina: 60% Rondinella: 30% Molinara: 10%	2017	14.5%	Cork	X0.5lt	No	No	No	No