



RECIOTO DELLA VALPOLICELLA CLASSICO LA ROGGIA

Veneto, Italy

Speri



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Method & Production

La Roggia is obtained after a long drying process using the best grapes from the La Roggia vineyard, on the slopes of Monte Sausto in San Pietro in Cariano. Manual selection during the last weeks of September and first week of October. Drying for 110 days in specialised drying rooms with ideal conditions in terms of temperature, humidity and ventilation. Pressing on January. Maceration in stainless steel tanks at a temperature of 18°C for a period of 21 days, with periodic pumping over. Separation from the skins in February and transfer of the wine to 500l casks, with repeated decanting. The whole process takes place cold in the cellars to encourage the spontaneous halting of fermentation. Ageing in French barriques and large oak barrels for 24 months and refinement in the bottle for 6 months.

Tasting Notes

Garnet red in color. It has a fruity bouquet with sweet hints of raisins, violets and jam. Rich and velvety, concentrated and full-bodied on the palate.

Food Matching

A dessert wine that goes well with classic biscuits and cakes, nuts, or chocolate.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Dessert Wine										
SP0520	Recioto della Valpolicella Classico La Roggia	Corvinone: 35% Corvina: 35% Rondinella: 25% Molinara: 5%	2020	14.5%	Cork	6X0.5lt	Yes	No	Yes	No