



BELLORA

since 1939

IL RE RECIOTO CLASSICO DELLA VALPOLICELLA D.O.C.G.

APPELLATION

Recioto Classico D.O.C.G.

VINEYARD LOCATION

Eastern hills of Garda Lake.

GRAPE VARIETIES

Corvina Veronese and Corvinone Veronese 70%, Rondinella 30 %.

VINIFICATION

Bunches are hand picked and rigorously selected at the end of September.

FERMENTATION

Cool-temperature fermentation, followed by a 30 days maceration on the skins.

AGEING

The wine is refined in inox tank on the yeasts for 10 months, then is refined in bottle for at least 3 months.

ALCOHOL CONTENT

13,00 % Vol.

TOTAL ACIDITY

6,00 g/l.

RESIDUAL SUGARS

135,00 g/l.

TASTING NOTES

Ruby red colour. Fruity, fragrant, velvety, sweet taste with intense note of cherry and "marasca cherry".

FOOD PAIRINGS

Dessert wine, indicated with dry cakes, cookies and shortbread. Perfect with strawberries and red berries.

SERVING TEMPERATURE

Best served at 15°C (59°F).



WWW.BELLORA.WINE

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