



RECCHIA

For over 100 years, the Recchia family has been mastering wine making. The family lives in the heart of Valpolicella, in the valley of Negrar. Wine making is in their blood. Their love for the local terroir and traditions makes their wines special.

AMARONE DELLA VALPOLICELLA CLASSICO D.O.C.G. "CA' BERTOLDI"



Wine: Amarone della Valpolicella D.O.C.G. Classico

Grapes: 70% Corvina, 25% Rondinella, 5% Molinara

Region: Veneto

Town: Negrar

Vineyard altitude: 900 feet

Vineyard exposure: South South/East

Vines average age: 20 years old

Vinification: the grapes go through a drying process that lasts about 5 months then they are pressed and the fermentation starts. Ordinary red fermentation and maceration on the lees for about 15 days.

Aging: 4 years in 20-30HL oak barrels (20% of wine refines for 6 months in barrique)

Bottle aging: 3-6 months (not required by law)

Nose: Ethereal, rich and concentrated bouquet with vanilla scent that reminds of dried red fruit.

Taste: Powerful and almost explosive flavour with scent of dried grapes, potent but soft.

Food Pairing: Excellent with grilled red meat, powerful game stews and aged, rich cheeses.

SIZE: 750ML

BOTTLES PER CASE: 12

UPC: 00850061002624

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