



SIZE: 750ML

BOTTLES PER CASE: 12

UPC: 00850061002648



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.

VALPOLICELLA RIPASSO CLASSICO SUPERIORE D.O.C. "LE MURAIÉ"

Wine: Valpolicella Classico Superiore D.O.C. di Ripasso

Grapes: 65% Corvina, 30% Rondinella, 5% Molinara

Region: Veneto

Town: Negrar

Vineyard altitude: 900 feet

Vineyard exposure: South South/East

Vines average age: 15 years old

Vinification: It starts with an ordinary red fermentation then after about 5 months the wine re-ferments on the pomace of leftover grape skins and seeds from the fermentation of *Recioto*. This process amplifies the wine's body and perfumes.

Aging: 24 months in 30HL oak barrels

Bottle aging: 3 months (not required by law)

Nose: Rich scent of over riped grapes.

Taste: Intense yet soft. A warm, hearty, cheerful red, with velvety finish.

Food Pairing: A wonderful accompaniment to any red meat dish, chicken and cheeses.

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Eros Spinozzi Selections