



SIZE: 750ML
BOTTLES PER CASE: 12
UPC: 856308007575



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 D.O.C.G. CLASSICO

Wine: Amarone della Valpolicella Classico

Grapes: 55% Corvina, 25% Corvinone, 20% Rondinella

Region: Veneto

Town: Negrar

Vineyard altitude: between 450 and 1200 feet

Vineyard exposure: South South/East

Vines average age: 15 years old

Soil: Limestone and Clay

Harvest: by hand in mid September

Vinification: the grapes go through a drying process called "appassimento" that lasts about 3 months or until 40% of the weight is lost then they are crushed. Follows low temperature maceration for 5 to 10 days and 10 to 15 days of traditional fermentation.

Aging: 4 months in stainless steel and 24 months in 30HL oak barrels

Bottle aging: 4 months (not required by law)

Nose: Rich scent of over ripe grapes, spicy, ethereal

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

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

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Eros Spinozzi Selections