



Monte Santoccio

# Stella Recioto della Valpolicella

**D.O.C.G.**

**origin.** Fumane –Valpolicella Classica

**grape varieties.** Corvina, Corvinone, Rondinella, Molinara

**training system.** Pergola trentina

**alcohol.** 16% Vol.

**harvest.** Manual harvest, last week of September, beginning of October

**wine making.** Drying of grapes until end of February. Pressing of the grapes, maceration (30 days) followed by a fermentation for almost 30 days

**ageing.** Ageing in tonneaux

**colour.** Deep ruby red colour

**aromas and flavours.** Intense and complex aromas of dried plums, bitter almonds with balsamic and soft spicy notes; very long finish

**food pairing.** Sweet but not too sweet, balsamic and spicy, this wine is perfect with aged cheeses and game



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