



CÀ DEI MAGHI



Recioto della Valpolicella Classico DOCG

Vineyard

Place: Sant'Urbano, Municipality Fumane
315 amsl - 45°32'35.34"N; 10°54'03.20"E

Grape variety

Corvina gentile, Corvinone,
Rondinella and Molinara.

Vine training

Simple pergola with an age
of 50 years old.

Harvest

By hand in small boxes.

Vinification

The grapes are harvested by hand in the
second decade of October and pressed
at the end of March. Fermentation takes place
in steel tanks, then the wine rests
for five years first in big oak barrels
and then again in steel tanks until bottling.

Wine characteristics

Intense red colour with light garnet tinges.
Intense and uniquely complex aroma with
hints of red fruits under spirit, sweet spices
and rose petals. Sweet but not cloying flavour
with an enviable aftertaste of cherry.

Pairings

Sweet wine par excellence.
It combines perfectly with blue-veined
cheese, dried cakes, short pastries
and dunking biscuits.

Prizes and awards

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91/100

GILBERT & GAILLARD