

I VINI DEL PRIVILEGIO

IL PRIVILEGIO DI CERCARE - IL PRIVILEGIO DI OFFRIRE

VALLE LENA

RECIOTO DELLA VALPOLICELLA CLASSICO DOCG

LA VIGNA NELLA ROCCIA



Vintage: 2019
Grape varieties: Corvina 75%
Corvinone 15%
Rondinella 10%

Vineyard: Vineyard Valle Lena
Hectares of vineyards: 0,5 ha
Training system: Veronese pergola
Altitude: 235 m above s.l.
Exposure: South-east
Soil: Fossil clay

Alcohol content: 14% Vol
Total acidity: 6,21 g/l
Dry extract: 36 g/l
Aging prospects: 15-20 years

Climate: The 2019 vintage has been described as one of the best recent vintages, the "Consorzio della Valpolicella" tasting panel awarded it 5 stars, describing it as having a high sensory quality with aromas and flavors. A good harvest with healthy grapes thanks to a very hot summer but also full of rain. It was surely a good vintage.

Bud break: 14 April
Flowering: 4 June
Veraison: 22 August
Harvest time: 16 October

Identity: A sweet pleasantness among nuances of vanilla and cream, characterized the Valpolicella's oldest wine. It expresses the uniqueness of its origin. In Valle Lena, the valley of flints, a side valley of the main Fumane valley, helped by the shadow that gives the grapes the acidity necessary for Recioto. At 235 metres above sea level on a half-hectare field, the grapes for this vigorous and delicious nectar, a successful example of refinement, are grown.

Sensory profile: Wide-ranging sensory profile, very intense ruby red colour, to the nose the typical scent of cherries in a sweet nuance that recalls jam. On the palate, a pleasant balance between the sweetness of the residual sugar and the acidity keeps the wine balanced and not sickly.



PRODUCTION

4.000 bottles of 0,50/

AWARDS

2017



2018

