

RECIOTO DELLA VALPOLICELLA DOP - RE TEODORICO



GRAPE VARIETIES

Corvina, Rondinella, Molinara.

PRODUCTION AREA

Hills of Valpolicella area.

WINE MAKING

The grapes, selected bunch by bunch, are harvested during the months of September and October and left to dry in boxes for about 3 months. The vinification is traditional for red wines, with destemming and soft pressing.

The maceration lasts about 20 days and the pomace is separated in the middle of fermentation from the must.

The fermentation stops naturally with the increase in alcohol content, leaving a residual sugar of around 100 g / liter.

Afterwards it is aged in wood for about 2 years, followed by refinement in the bottle before being release.

COLOR

Intense and deep red color with ruby red reflections.

SENSORY EVALUATION

On the nose it is deep and persistent. On the palate it is full, sweet with aromas of ripe fruits, blackberries and cherries.

FOOD SUGGESTIONS

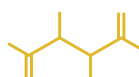
Suitable to fruit, pastries, cakes. Perfect as dessert wine. We recommend to open the bottle an hour before consumption.



SERVING TEMPERATURE
10 °C



ALCOHOL
13%



ACIDITY
6 gr/L.



RESIDUAL SUGAR
100 gr/L.



BOTTLE

Type of Closure	Sughero
Length:	64,3 mm
Height:	300 mm
Tare:	500 gr
Volume:	500
Gross Weight:	1043
EAN Code:	8003503000661



CARTON

Length:	31,5 cm
Width:	14,5 cm
Height:	21 cm
Tare:	290 gr
Volume:	6548 gr
EAN Code:	80035030006612



PALLET LAY OUT

Size:	80X120
Type:	Epal/fumigated
Cartons per layer:	8
Number of layers:	6
Cartons per pallet:	48
Bottles per pallet:	288
Gross Weight:	334 kg
