

PS
WINE

premium wine selection

Vini di Qualità



Recioto della Valpolicella

Silvano Piacentini

CLASSIFICATION	D.O.C.G.
TYPE	Sweet
REGION	Veneto, Valpolicella area
PROVINCE	Verona
GRAPE VARIETY	70% Corvina, 15% Corvinone, 15% Rondinella
HARVEST	End of September.

VINIFICATION

The grapes are dried in large drying rooms for 120 days. Crushing in mid January with destemming of the grapes.

MATURATION

Fermentation, aged in wood, then in bottles. Stabilisation: natural.

TASTING NOTES

Ruby red colour with violet reflections. It has an intense fruity bouquet, fragrant with raspberry, black cherry, prune and plum notes. On the taste it generously sweet, soft and creamy with warm hints of raisins in the final note. This sweet red wine is unique in the Italian panorama.

Perfect with dried sweets, such as Sbrisolona, Cantucci and Zaletti, spicy cheeses with spicy fruit sauces.

SIZES AND SPECIAL PACKAGING

50 Cl.