



meliloto®

RECIOTO della VALPOLICELLA
denominazione di origine controllata
CLASSICO



MELIOTO®

Recioto della Valpolicella DOC 2015.

GRAPE VARIETIES

Corvina 65%, Corvinone 25%, Rondinella 10%.

VINEYARDS

The organically grown grapes were grown in estate's own vineyards. The average density of these vineyards is between 3000 and 5000 vines/ha and are both guyot as well as classic pergola trained. The vines are planted on poor soils with a high rock content providing the ideal environment for the production of great, intense red wines

HARVEST DATE

The grapes for the Meliloto® were handpicked from the beginning of September to October.

VINIFICATION

The grapes were handpicked in small cases and subsequently dried for 5 months. After the drying period the grapes were led in to stainless steel for the alcoholic fermentation. The process is a very slow one and the skins remain on the wine for a total of 40 days. After alcoholic fermentation, the wine goes through malolactic fermentation.

ELEVAGE

After the lengthy, maceration time the wine is racked off and put back in to stainless steel where it remains on the fine lees for a natural stabilisation and clarification. It is then aged in wood for 6 months.

ORGANOLEPTIC CHARACTERISTICS

Deep ruby red. Earthy and sweet and fresh nose with notes of grated dark chocolate and cherries steeped in alcohol. Touch of tobacco leaf. Great balance between sweetness and freshness, with complex and long finish.

ANALYTICAL DATA

Alcohol by volume: 13,50%

Total acidity: 6,84 g/l

Residual sugar: 115,90 g/l

FOOD MATCHES

This Recioto is a fine dessert wine, which perfectly complements the end of a meal. It can be enjoyed on its own, but also goes well with Gorgonzola cheese, fine, hard aged cheeses, chocolate, chocolate cakes, biscuits.



Azienda Agricola

Valentina Cubi

AZIENDA AGRICOLA VALENTINA CUBI –
LOC. CASTERNA 60 – 37022 FUMANE (VR) TEL. 045 7701806