

RECIOTO DELLA VALPOLICELLA CLASSICO DOCG - LE RAGOSE

Vinification: A blends 50% Corvina, 20% Rondinella, 20% Corvinone, and 10% other approved varieties. The manual harvest involves immediate placement in plastic containers, followed by a monitored drying process that typically lasts until late December or January. Fermentation occurs in stainless steel for 10 to 12 days using indigenous yeasts. The 16 hectares of vineyards, with varied exposures and rich soils, are cultivated with the Pergola Trentina Semplice method, yielding a limited production of 10 to 20 hectolitres per year.

Tasting Notes: This exquisite dessert wine showcases a deep dark ruby red colour, revealing concentrated aromas of black cherry, currant, and ripe wild berries with a hint of dark chocolate. Its palate is a delightful balance of sweetness and depth, enriched by notes of jam and red fruits, offering a powerful yet elegant experience that lingers beautifully.

Style	Complex Sweet
Producer	Le Ragose
Category	Red, Sweet
Country	Italy
Region	Veneto
Appellation	Recioto della Valpolicella Classico Docg
Grape Variety	Corvina, Corvinone, Rondinella
Vintage	2018
Barrel	No Barrel
Alcohol Content	15,5%
Organic & Biodynamic	Sustainable Quality, Yes
Bottle Format	375 ml – Mignon
Food & Wine Matching	Aged Cheese, Mature and hard cheese, "Cantuccini " – Hard Almond Biscuits

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