

CA' RUGATE

VITICOLTORI
IN SOAVE E VALPOLICELLA

L'EREMITA RECIOTO DELLA VALPOLICELLA

Denomination: RECIOTO DELLA VALPOLICELLA DOCG

DARK INTENSE RUBY RED IN COLOUR. ON THE NOSE IT SHOWS BLACK FRUIT AND BERRY NOTES, WITH HINTS OF WILD HERBS AND SPICE. THE PALATE IS SWEET, LUSCIOUS AND ROUNDED BALANCED BY VELVETY TANNINS.



Grape Variety:

45% CORVINA, 40% CORVINONE, 15% RONDINELLA



Area of Production:

A SELECTION OF THE BEST GRAPES FROM CA' RUGATE'S OWN VINEYARDS IN THE HILLS AROUND MONTECCHIA DI CROSARA.

Soil:

GRAVEL AND LIMESTONE.



Harvest:

HAND PICKED DURING THE LAST TWO WEEKS OF SEPTEMBER, AND LAID FLAT IN SMALL WOODEN BOXES CONTAINING AN AVERAGE OF JUST SIX KILOGRAMS. THIS ALLOWS GOOD AIR FLOW DURING THE CRUCIAL DRYING PROCESS.

Yield:

90 QUINTALS PER HECTARE



Wine Making Process:

THE GRAPES ARE ALLOWED TO DRY GENTLY IN WELL-VENTILATED ROOMS FOR AROUND 6-7 MONTHS, CONCENTRATING THEIR FLAVOURS, SWEETNESS AND COLOUR. IN SPRING, THE GRAPES ARE CRUSHED, FERMENTATION STARTS WITH NATURAL YEAST AND THEN THE MUST IS FILLED INTO BARRIQUES TO FINISH FERMENTING. THE WINE MATURES IN WOOD ON ITS LEES FOR 10-12 MONTHS BEFORE BOTTLING.



Food Pairings:

CHOCOLATEY DESSERTS; GORGONZOLA;
IDEAL FOR: MEDITATION



Alcohol:

13.5% CIRCA

Suggested initial serving temperature:

10°C



Production:

5.000

Bottle Size:

500 ML - 1500 ML