

CAPITEL FONTANA

Recioto della Valpolicella DOCG Classico



This wine is made from select grapes of vines belonging to the winery, in the hillside area of Valpolicella Classica. Recioto is a historic Valpolicella wine, known through history under different names such as Retico during Roman domination and subsequently Acinatico during Lombard occupation. The grapes are selected in different own vineyards, located in the hills of Valpolicella Classica area.



Grapes

- 30% Corvina
- 30% Corvinone
- 30% Rondinella
- 10% Other traditional varieties

PRODUCTION PROCESS

Harvest

Mid-end September

Drying process

100 days with a control of humidity

Soft Pressing

Alcoholic Fermentation

40-60 days at 15° C (59 F)

Natural Sticking fermentation

Maturation

24 months (Slavonian oak)

Bottling

6 months bottle ageing

Chemical data

- Alcohol: 14,5%
- Sugars: 87,5 g/l
- Total Acidity: 6,8 g/l
- Dry extract: 49 g/l

Ageing

Long keeping wine

Bottle size

500 ml



VINEYARD NOTES

Soil

Red Marl clay of morenic origin

Vine density

3300 plants/hectare

Vineyard age

25 years (average)

Cultivation system

Pergoletta

Pruning

12-14 buds/plant

Production

6000 kg/hectare

TASTING NOTES

Clear and transparent
Ruby red with garnet notes.

Raspberries, wild blackberries
and blueberries
Violet and menthol aromas

Elegant wine, great structure but fine
Very balanced, fresh, fruity, long persistence

Aged cheeses, fois gras
Dry desserts, red berries

14°-16°C (57-61°F)



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