

# 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/15° C (59 F)

#### Natural Sticking fermentation

#### Maturation

24 months (Slavonian oak)

#### Bottling

6 months bottle ageing

### Chemical data

- Alcohol: 14,5%
- Sugars: 72,8 g/l
- Total acidity: 6,8 g/l
- Dry extract: 49 g/l

### Ageing

Long keeping wine

### Bottle size

375 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 aroma

Elegant wine, great structure but  
fine. Very balance, fresh and fruity  
Long Persistence



Website



Video

@TedeschiWines



14-16 C (57-61 F)

Beef and game

Aged cheeses