



MONTE CILLARIO

Vini della Valpolicella

RECIOTO DELLA VALPOLICELLA DOCG "SAN DIONIGI"

The sweet, enfolding, persistent note.

Vine breeding tradition: Pergola Veronese

Grape varieties: 55% Corvina, 25% Corvinone e 15% Rondinella plus 5% other varieties

Alcohol: 13,00% Vol

Total dry extract: 30 g/L

Sugars: 140 g/L

Total acidity: 6.30 g/L

Visual examination: Intense red, with bright reflections

Olfactory analysis: Sweet spirited notes of prunes, sour cherries and blackberries

Taste: Sincere, you can find all the traits perceived by nose, balanced and fresh.

Serve at: 15-18°C (58 – 64°F)

Food pairing: it goes with all types of meat recipes, seasoned cheese and it can also go with desserts if spicy.

Format: 500ml



This wine has a great personality, it is obtained by selecting only a particular kind of grapes from the Valpolicella Classica region: the "recie", the "wings" of the clusters, the sweetest and straggiest part. The vinification takes place in two steps at the end of January, after the grapes' drying in traditional fruit drying sheds. The wine is left to rest in the bottle for almost one year in order to reach its peak in terms of quality while being still young.

Natural overripening of the grapes for around 100+30 days in fruit drying sheds, with temperature, humidity and weight loss constantly monitored. Pressing and destemming of the grapes around the end of December. Spontaneous cold maceration for around 10 days, yeasts injection and slow fermentation with

repeated pumping overs. After around 30 days a part is raked and on this must/wine is pressed the remaining of the grapes, almost dry, to add natural sweetness and multiply the aromas.

Monte Cillario Società Agricola s.s.

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