



COSTA  
ARÈNTE

# Recioto della Valpolicella

## VALPANTENA

### DOCG

Considered the forerunner of Amarone, its name derives from 'recia' which means 'ear' in Veneto, to indicate the upper part of the bunch of Corvina, from which the riper, more concentrated berries were selected and then partially dried by being hung on *picaì*, taut twines, until a sweet wine was obtained. The resulting wine is sumptuous, full, raisined wine with an ancient lineage.

GRAPES	Corvina, Corvinone, Rondinella, other grapes as per the production regulations
GRAPE YIELD	50 qli/ha
AREA	Valpantena (La Costa di Romagnano - Grezzana)
ALTITUDE	150-250 m asl
GRAPE TRAINING	Simple and Double Pergola Veronese and Guyot
PLANTING DENSITY	3,600 - 5,000 plants/hectare
AGEING	For 1 year in second-use French oak tonneaux with frequent <i>bâtonnage</i>
VINTAGE	2020
FIRST VINTAGE	2020
ANALYSIS DATA	12,5% Alcohol Total Acidity 6,5% g/l Residual Sugar 85 g/l
AGEING POTENTIAL	8-10 years

#### Soil

The grapes are grown on hillsides, some of which are terraced, at about 150/250 metres a.s.l.. The soil is clay-loam, alkaline, rich in mineral nutrients, calcareous and lying on ancient marls. There are frequent fossil deposits. The soil is medium-permeable with a poor capacity for water retention. Overall, the terroir is capable of ensuring wines of greater elegance and ageing potential.

#### Winemaking

At the end of December, the grapes that have stayed longer in the drying loft are destemmed, selected on the sorting table and then crushed. Alcoholic fermentation is carried out up to the desired alcohol content, with various daily pumping-over operations to ensure the must stays in contact with the skins. This is followed by racking, static decanting of the wine obtained and ageing.

#### Tasting

Pale ruby red in colour. On the nose, the hints of rose give way to mulberry, candied orange peel, cloves, date and dried fig, with a smattering of mint. The palate offers pressed Valpantena grape juice: fresh, pleasantly sweet, with an incredibly persistent aromatic finish. Excellent drunk on its own in good company.

#### Food Pairings

Recioto makes a particularly excellent pairing with dark chocolate-based desserts or as a contemplative, after-dinner wine. Recioto by Costa Arènte is perfect with savory dishes, as a club-sandwich with Pastrami.



