



RECIOTO DELLA VALPOLICELLA CLASSICO

Veneto, Italy

L'Arco

www.larcovini.it

Method & Production

During harvest the best clusters of grapes are carefully selected and dried on plateaux for about 120 days. The grapes have been allowed to develop noble rot. During the drying process the grapes lose 40% of their weight in water, concentrating the sugars and flavour. Then, the grapes are pressed, and after some days of maceration on skins, alcoholic fermentation starts and lasts for about 35 days. The resulting wine is racked into inox where it stays until July. The wine is then aged in Slavonian oak for four years, until its ready to be bottled.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|---------------------|-------------------------------------|--|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Dessert Wine | | | | | | | | | | |
| LR0517 | Recioto della Valpolicella Classico | Corvina: 60% Rondinella: 30% Molinara: 10% | 2017 | 14.5% | Cork | x0.5lt | No | No | No | No |