



RECIOTO DELLA VALPOLICELLA CLASSICO LE PERGOLE VECE

Veneto, Italy

Le Salette

www.lesalette.it

Method & Production

Only produced during the best harvest years. Selection of the winery's three best cru grapes from over 20 year old vines. After being manually harvested the grapes are naturally dried in wooden cases for around 6 months. Once fermented the wine spends 12 months in barriques and then 18 months in terracotta amphoras. A minimum 6 months must be spent in bottle also before release.

Tasting Notes

Sweet dark cherries, leather, spices. Soft tannins, refined acidity and a lovely smooth mouthfeel.

Food Matching

Pastries, cheese or to be enjoyed over conversation with good company.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Dessert Wine									
LS0612	Recioto della Valpolicella Classico Le Pergole Vece	Corvione Oseleta Sangiovese Croatina Rondinella Corvina	2012	14.0%	Cork	6X0.5lt	No	No	No