



Accordini - Recioto della Valpolicella, "Acinatico"



Appellation:	Recioto della Valpolicella DOC
Type:	Red, sweet
Grape Varietals:	Corvina Veronese 75%, Rondinella 20%, Molinara 5%
Region:	Veneto

Vineyard Notes:	<p>Vineyard: Situated in the heart of classic Valpolicella in the hilly region of Negrar, from 200 to 250 m. a.s.l. South-east exposure.</p> <p>Soil: varied on alluvium</p> <p>Viticulture: Double pergola; average age of productive vines: 25 years.</p> <p>Plant density: 2900 vines pro hectare. Buds to fruiting cane: 17. Yield: 35hl/ha</p>
Winemaking Notes:	<p>Vinification: End of February crushing of the grapes and de-stemming; fermentation temperature 12°-23°. Maceration: 20 days (of which 10 days of cold maceration). Hand pressing: twice a day. Partial malolactic fermentation. Refined in barriques for 4 months. Refined in bottles for 3 months.</p> <p>Stabilization: Natural only with decanting, filtering before bottling.</p> <p>Aging Capacity: Properly preserved at a steady temperature of 14°-15°C, laid down, in the dark, this wine can keep its characteristics for 10-15 years.</p> <p>Color: very intense purple red</p> <p>Bouquet: typical of dried fruit with scent of violet</p> <p>Flavor: slightly sweet with; the balance between tannin, sugar and acidity exalts the scent of dried fruit which persists long in the palate</p> <p>Serving suggestions: It is served at 14°-16°C (you should uncork the bottle at least 1 hour before drinking)</p> <p>Food Pairings: The sugar residues and the presence of soft tannin make it a dessert wine particularly suited for cakes and pies: "pasta frolla", "Sbrisolona" (typical of Valpolicella), Cantucci, bitter chocolate; in Verona it is traditionally served with "Pandoro"</p>
Tasting Notes:	