



Venturini

Recioto "Le Brugnine"

Appellation: Recioto della Valpolicella Classico DOCG

Type: Red, recioto, sweet and savory.

Blend: 70% Corvina Veronese, 20-25% Rondinella, 5-10% Molinara (varies slightly)

Organic

Made from the best dried grapes of Venturini's "Le Brugnine" vineyard.

Tasting Notes

Color: Ruby red color illuminated by vivid garnet flashes.

Bouquet: Suave sensations of small dark red fruit jam, accompanied by hints of almond, vanilla bean, caramel and dried red orange peel, dusted with cocoa and liquorice.

Taste: The mouth is warm and sweet but noticeably tannic with fruit acid freshness. The long finish is savory and rich, with lingering notes of walnut, hazelnut and figs.

Alcohol: 13%.

Serve: 16°C (61°F).

Food Pairing

Goes perfectly with many types of dessert, from berry pies to dark chocolate lava cakes, panettone, and *marron glacé*. For cigar lovers: try it with a Toscano.

Vineyard Notes

Production area: Monte "Le Brugnine". Height above sea level: around 250 m a.s.l.

Vineyard exposure: Mainly South-West.

Soil: Very light limestone rich in fossils.

Training System: Pergola Trentina (Trento trellis).

Density: About 3,000 vines per hectare.

Average of vines: 30 years old.

Winemaking Notes

Harvest: Third week of September, manual picking and sorting.

Production Technique: The finest bunches are selected and arranged on hurdles or trays in special rooms, which must be dry and well ventilated, until February. During this time, they lose about 40% of their weight.

Vinification: End of March. Pressing: traditional, keeping the grapes in bunches. .

Fermentation: Fermentation temperature between 10/15 °C . Duration of maceration: 30 days. Daily remontage. Slow fermentation. Transfer into stainless steel wine jars. Frequent decanting to retain most of the residual sugar.

Aging: The fining of the wine takes place in small French oak barriques for 12 months. Maturing in bottles for 6 months.



Venturini is located in San Floriano which is a village in part of the town of San Pietro in Cariano (Verona). It was established in 1963 and continues to grow thanks to love, experience and hard work of three generations. Beginning with Grandfather Antonio who passed it onto his son Massimino, who in turn placed it in the hands of his children: Daniele carefully follows the wine making process, Mirco passionately takes care of the vineyards and Giuseppina manages the business sector. Their vineyards enjoy a southwestern exposure and are planted on terraces held up by stonewalls called "marogne". The vine training system is typical of the area: "simple" and "double" pergolas. Using only estate grown grapes, the Venturini's make quality Valpolicella wines.