



VINITY
WINE COMPANY

Venturini

Recioto della Valpolicella Classico

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

The name "Recioto" comes from the Venetian word "recia" which means "ear." It refers to the high-quality, choice grape bunches crowning the main vine.

Tasting Notes

Color: Intense ruby color.

Bouquet: It delivers a sweet, enveloping fragrance of ripe berry jam. There are notes of cherry, wild strawberry, blueberry and fragrant hints of dark, red rose.

Taste: Velvety with a delicious balance of sweetness and fruit-acid freshness overlaying a savory, tannic mid-palate. Ripe berry notes accompany the long finish.

Alcohol: 13%.

Serve: 16-18°C (61-64°F). If the weather is warm you can chill it a little more and let it move toward optimum temperature in the glass.

Food Pairing

Venturini Recioto makes it a perfect wine to accompany a dessert of fancy biscuits or a tasty Sachertorte. Try it with spicy cuisine, aged cheese or flavorful salami.

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 February. 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: 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.