



Accordini

Recioto della Valpolicella "Acinatico"

Appellation: Recioto della Valpolicella DOCG

Type: Red, sweet

Blend: 75% Corvina Verones, 20% Rondinella, 5% Molinara

Tasting Notes

Color: Very intense ruby with purple tones.

Bouquet: Notes of brandied cherries and dried fruit with hints of spice and violets.

Taste: For all the talk of dessert wine this is actually only slightly sweet. The balance between tannins, sugar and acidity lifts the dried fruit and savory spice notes which linger for a long time on the persistent finish.

Alcohol: 13.5%.

Serving Suggestions: It should be served at 8°C (46° F). You should uncork the bottle at least 1 hour before drinking.

Food Pairing

The residual sugar and soft tannins make it a dessert wine particularly suited for cakes and pies. Traditional regional recipes like pasta frolla, Sbrisolona (typical of Valpolicella), Cantucci, bitter chocolates, and, in Verona, it is traditionally served with Pandoro.

Vineyard Notes

Vineyard: Situated in the heart of classic Valpolicella in the hilly region of Negrar. This is from a tiny plot of well-drained terraces in the best part of the estate's property.

Elevation: 200 to 250 meters (656-820 feet) a.s.l..

Exposure: Southeast.

Soil: Alluvial.

Training Method: Double pergola.

Average Age of Vines: 35 years.

Plant Density: 2,900 vines per hectare.

Yield: 35hl/ha.

Winemaking Notes

Harvest: Manual harvest during the second ten days of September.

Drying: In the loft for 140 days.

Vinification: End of February crushing of the grapes and de-stemming; fermentation temperature 12°-23°.

Maceration: Maceration: 20 days (of which 10 days of cold maceration). Hand pressing: twice a day. Partial malolactic fermentation.

Stabilization: Natural, only with decanting, without filtering.

Ageing: Refined in new French oak barriques, Allier and Never, for 4 months. Refined in bottles for 3 months.



Accordini has deep country roots. Gaetano Accordini was a sharecropper who made wines. His son, Stefano along with his wife Giuseppina were also sharecroppers until the mid 1970s, when they bought their first vineyard, "Il Fornetto" in the Negrar Valley. In 1982 their two sons, Tiziano and Daniele, took over the winery and continue the long tradition. At the start of the new millennium, it was decided to move wine production to the highest point in the Valpolicella Classica to take advantage of that unique terroir. Following the purchase of land and the creation of the new vineyards, the new winery was constructed and completed in 2011. It is the highest winery in the Valpolicella Classica. Today Tiziano directs the marketing and manages the winery, while Daniele is concerned with oenology.