



VINITY
WINE COMPANY

Stefano Accordini

Recioto della Valpolicella Classico "Acinatico"

Overview

- Accordini considers this the best wine in their cellar. Acinatico carries a name older than the estate itself — the first record of it dates to the 5th century AD, in a letter from Cassiodorus, minister to King Theodoric, seeking a red "Acinatico" wine for the royal table. Made from Corvina, Rondinella and a touch of Molinara, hand-harvested and dried for months in the loft, the grapes slowly concentrate their sugars and aromas before a gentle fermentation is stopped early, leaving natural sweetness intact.

Appellation: Recioto della Valpolicella DCG

Varietals: 75% Corvina Veronese, 20% Rondinella, 5% Molinara.

Type: Red, dry

Winemaking and Vineyard Notes

Vineyard: Estate vineyards in Valpolicella Classica, hills of Negrar/Fumane, ~200–550 m a.s.l. depending on parcel.

Exposure: Southeast; **Soil:** Alluvial; **Training Method:** Double pergola.

Average Age of Vines: 35 years.

Plant Density: 2,900 vines per hectare.

Yield: 35hl/ha.

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.

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

Tasting Notes

Color: Very intense ruby with purple tones.

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

Palate: 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: 8°C (46° F). Open at least 1 hour before drinking

Food Pairing

Traditional regional recipes like pasta frolla, Sbrisolona (typical of Valpolicella), Cantucci, bitter chocolates, and, in Verona, it is traditionally served with Pandoro.



Accordini has deep country roots. Gaetano Accordini was a share-cropper who made wines. His son, Stefano along with his wife Giuseppina were also share-croppers and bought their first vineyard in the mid-1970s. In 1982, their two sons, Tiziano and Daniele, took over the winery. In 2000, it was decided to move wine production to the highest point in the Valpolicella Classica to take advantage of that unique terroir. Today, Tiziano and Daniele, their wives Eleonora and Raffaella, and their sons, Giacomo, Paolo and Marco continue to work with passion and dedication as family.