



**CROSAROLA**  
produzione vini

## RECIOTO CLASSICO DELLA VALPOLICELLA DOCG



**Geographical location:** Municipality of Fumane, Casterna locality  
Valpolicella Classica, prov. of Verona

**Soil:** Prevalentemente collinari argillosi

**Training method:** Pergola veronese

**Vines:** Corvina, Corvinone, Molinara e Rondinella

**Harvest period:** First half of October

**Harvest method:** Manual, selected grapes

**Drying:** In fruit for about 100-120 days

**Wine making:** After pressing, the slow fermentation at low winter temperatures is interrupted before the yeasts have transformed all the sugars into the alcohol of the grapes so as to still obtain sweet wine with a measured alcohol content (13-14 degrees).

**Aging:** 25 hl oak barrels - between old and new for about 18 months

### Analytical data

**Alcol:** 14 vol%

**Acidity total:** 7,6 g/l

**Net dry extract:** 32,6 g/l

**Residual sugar:** 116,8 g/l

### Tasting

**Color:** Intens ruby red

**Bouquet:** Intense nose of ripe cherries and references to dried flowers and grass including chamomile and lemon balm. Smoky hints reminiscent of roasted chestnuts

**Taste:** In the mouth it is fresh and powerful, sweet without being cloying. Nice juicy and rich finish.

**Pairings:** Dark Chocolate, South American variety, fruity and balsamic  
Aged and blue cheeses from the Lessini Mountains

**Served:** 18 °

**Bottle:** 0,5 l