



FRANCESCA FINATO SPINOSA RECIOTO DELLA VALPOLICELLA CLASSICO D.O.C.

Classification: Recioto della Valpolicella Classico DOC

Varieties: Principally a blend of Corvina Veronese and Corvinone, remaining small percentage of other autochthonous varieties as permitted in the production regulations.

Provenance: Jago (Negrar in Valpolicella) and Figari (Marano di Valpolicella) hilly areas in Valpolicella Classica close to Colle Masua.

Altitude: between 215 and 305 m above sea level.

Exposure: east, Negrar in Valpolicella and west, Marano di Valpolicella.

Soil: originating from marine sediment, calcareous, not very deep and of average fertility.

Planting System: Guyot

Density: 3700 - 4500 vines/ Hectare.

Harvest: Manual harvest, from middle September to the beginning of October; the grapes are carefully selected and placed in small baskets for drying.

Vinification and Maturing: The berries are gently destemmed and crushed.

Fermentation temperature: 46 - 60 °F. The length of maceration is from 3 - 4 weeks, with daily remontage and delestage every 2 – 3 days; the wine, still containing a good amount of unfermented sugar, is then drained.

Malolactic fermentation: spring. Aging in steel tanks: 1 month.

Aging in wood: 9 - 12 months in barrique.

Refinement: in bottle for 6 months.

Alcohol: 15.5%

Organoleptic Characteristics: deep red, with scents of morena cherry, vanilla and preserved fruits.

Serve with: Surprising with cheese, it pairs well with traditional pandoro and panettone, as well as flan tarts and dry cakes.

Serving temperature: 57 – 60 F° in medium bowled glasses.

