



RECIOLO D.O.C.G. CLASSICO "LA ROGGIA"



2019 - ORGANIC

A raisin wine of refined elegance and great charm which is a seductive invitation to discover a world of fragrances. A dessert wine which goes well with classic biscuits and cakes, nuts or chocolate, too. Also recommended for accompanying blue cheeses.

After many years of sustainable agriculture the Speri family obtains organic certification in the 2015. The certification is for all the vineyard so from vintage 2015 all the wines are organic.



GRAPE VARIETIES

Corvina Veronese 65%, Rondinella 30%, other native varieties 5%.



VINEYARD

La Roggia vineyard, situated inside the estate of Villa Giona, on the south-eastern slopes of Monte Sausto, in the municipality of San Pietro in Cariano. It has an altitude of 140 meters above sea level. The terrain is mostly limy with a layer of gravel at a depth of 50-60 cm which assists the drainage of water.



CULTIVATION SYSTEM

'Casarsa' training system modified to Verona pergola system.



HARVEST

Manual selection of the best bunches during the first week of October. Drying for 110 days in fruit-drying rooms with ideal conditions in terms of temperature, humidity and ventilation. Loss of 46% of initial weight with a considerable increase in the quantity of sugar.



VINIFICATION

Pressing on January 20th 2020 with a roller crusher-destemmer. Maceration in stainless steel tanks with temperature of 18°C for a period of 20 days, with periodic pumping over. Separation of the skins on the 10th of February and transfer of the wine to 500 l. casks, with repeated decanting in order to obtain adequate cleaning of base. The whole process takes place cold in the cellars to encourage the spontaneous halting of fermentation. Ageing in barriques for 24 months and refinement in the bottle.



ANALITICAL DATA

Alcol: 13,3% vol. - Residual sugars: 116 g/l
Total acidity: 5,5 g/l - Volatile acidity: 0,58 g/l



SIZE 500 ml



TASTING NOTES

Garnet red in color, it has a penetrating bouquet with sweet hints of raisins, violets and jam. Rich and velvety, concentrated and full-bodied on the palate.

