



Un dono generoso del Creatore e della terra, Sua creatura.
Un vino, la preghiera, vive scelte e vendemmiate con amore e fede, canto di lode e grazie per il dono generoso del Creatore e della terra, Sua creatura.



CONTRÁMALINI

Recioto della Valpolicella DOCG Classico

The wine of friendship and hospitality

Together with Valpolicella, Recioto is the most significant wine of this zone. It is a sweet red wine, made from a blend of local grapes that have been left to dry on wooden crates in a well-ventilated environment for several months. Fermentation takes place in the depths of winter, at the coldest time of the year, and is very long and slow, but it is interrupted when the right harmony between alcohol, acidity and sugars has been achieved: a balance that only a profound knowledge of the grapes and wine, as well as years of experience, can ensure. The result of all this care and attention is, therefore, a wine with an aroma of cherries and nuances of balmy herbs, sweet spices and chocolate. On the palate it is silky and long. In Valpolicella it is traditionally considered to be the wine of friendship, to be offered cool to any guest who comes to call.



Production zone: Marano di Valpolicella

Grapes: Corvina, Corvinone, Rondinella, Molinara and other local varieties.

Production: the grapes are harvested and selected in September/October, then placed in small wooden crates to dry in well-ventilated rooms for a long period of time. Pressing, destemming and fermentation with maceration at 20°C and daily automatic punching down of the cap. The wine is then drawn off, still with high residual sugar, and the fermentation is arrested with a series of rackings.

Maturation: several months in stainless steel tanks and then several months in bottle.

Alcohol: 13,5/14,5% vol.

Serving temperature: 14°- 16°C

Food pairings: desserts with chocolate, cherries or berry fruits; shortbread pastries.

Bottle size: 0.50 l.