

RECIOTO DELLA VALPOLICELLA CLASSICO "GASO" VINEYARD, DOC, 2005 (375ml)

Azienda San Rustico snc



In our vineyards the grapes are usually picked in the beginning of October. We are very careful to pick only the grapes that are firm and ripe and meet our strict standards of fruit suitable for our wines. After the grapes are harvested we put them on racks or straw mats and let them dry for three months in a warm, dry environment with plenty of air circulation. During that time the grapes lose about 30% of their volume, gaining intensity and flavor. Traditionally, Amarone and Reciotto are made by the soft pressing of the dried grapes in January while keeping the must cool. This slows down the fermentation, which is important for extracting the characteristic fruity raisiny quality of these wines. After the wine has fermented down to an alcohol level of 12 to 13 percent, fermentation is stopped, so that the wine emerges as a wonderfully full, rich, sweet dessert wine. The wine is then fined and siphoned off to settle for several years in Slovenian oak casks.

This wine, once called "Noble," is suitable for blue or veined cheeses: or by itself as a luscious dessert.

Region: Veneto

Classification: Reciotto della Valpolicella DOC

Area of Production: Marano

Grape Varieties: 60% Corvina,
40% Rondinella

Soil: Red and compact on Basalts

Average Age of Vines: 20, 30 & 50 years

Trellising System: Pergola

Production per Acre: 2.68 to 3.57 tons

Vinification Technique: Soft pressing in January; fermentation on racks; drawing off wine in March; refining time in Slovenian oak casts and barriques.

Maturation: In oak casts

Total Acidity: 6.30 g/l

Residual Sugar: 80 g/l

PH: 3.3

Alcohol: 12.7%

Total Cases Produced: 50 (375ml)