

# CORTE SANT'ALDA®

Azienda Agricola

## RECIOTO DELLA VALPOLICELLA DOCG

Name

RECIOTO

### Origin

Area	Val di Mezzane
Vineyards	Retratto, Valletta
Hectares	1,5
Altitude	350 m a.s.l.
Exposure	South
Soil	Medium texture soil
Grapes	Corvina grossa 60%, Rondinella 40%
Training system	guyot
Number of plants per hectar	6.200
Vineyard year	1986-1999
Average yield	60/80 q/he
Harvest	manual

### Vinification

Grapes drying	natural, from October till the end of January
Fermentation	With indigenous yeasts – the residual sugar are obtained with the spontaneous interruption of the fermentation at 15% alcohol
Temperature	Cellar temperature
Maceration	About 15 days
Ageing	In small French barrels of 118 l for about 2 years

### Analytics data

Alcohol	15,5% by vol.
Dry extract	37 g/l
Acidity	6,3 g/l
Residual sugar	90 g/l
Number of bottles	2.000

Service temperature 14/16°C

Certifications



Biodinanic and Organic



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### RECIOTO

Recioto della Valpolicella  
DENOMINAZIONE DI ORIGINE  
CONTROLLATA E GARANTITA