



Giuseppe Lonardi Recioto della Valpolicella Classico D.O.C.

(ray-CHOH-toh dayla vahl-pohl-ee-CHAY-lah KLAH-see-ko)

We are proud to bring you this stunning late harvest Valpolicella Classico from Amarone guru, Giuseppe Lonardi. Recioto, a stunning dessert wine, is a labor of love. The grapes are harvested in October and November and allowed to dry through the late Fall and Winter months. When pressed, the juice is very concentrated and rich in residual sugar. This masterpiece explodes with honey, nectar, dark coffee, and rich dried fruits. It is in a class by itself.



LOCATION

Veneto, Italia.
(Town of *Marano*)
7 hectares. 350 meters.



SOIL

Dense clay.



ESTATE

Giuseppe Lonardi.
(ju-ZEP-ay lo-NAHR-dee)



VINE

Spurred Cordon. Tendone.
4,000 vines per hectare.
.5 bottle per plant average yield.



WINEMAKER

Giuseppe Lonardi.
(ju-ZEP-ay lo-NAHR-dee)



VINIFICATION

Grapes raisined for 90 days. Temperature controlled stainless steel for 20 days.



VARIETALS

60% Corvina,
30% Rondinella,
10% Molinara.



BARREL

2nd passage French barrique.



RESIDUAL SUGAR

10.0 grams per liter.



MATURATION

18 months in the barrel.
6 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

250 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Old Balsamic over vanilla ice cream, bitter chocolate, and tart cherry bread pudding.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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