



Michele & FIGLI
CASTELLANI
Produzione Vini Classici

RECIOTO DELLA VALPOLICELLA CLASSICO DOC "MONTE FASENARA" "I CASTEI"



Grape varieties:

Corvina Veronese e Corvinone 70%, Rondinella 25%, Molinara 5%.

Production area: Valpolicella Classica, Vineyard Monte Fasenara, Marano di Valpolicella valley, clay and limestone soil.

Production process:

During the harvest the grapes are carefully selected by a qualified team of people and carried in boxes. The grapes are dried for about 3-4 months in our drying rooms. During the fermentation the temperature is about 10° C. After frequent pumping over, the racking is anticipated when the alcohol reaches 10-11%. Repeated decanting slows down the fermentation until stopping it in September with still more than 10% of sugar residual. Aging in French barriques: 70% new wood, 30% of second and third year. Bottle fining for about 8 months.

Alcohol: 14% Vol

Color: Intense garnet red.

Bouquet: Floral of violet, fruit juice, plum and cherry with some spicy notes, vanilla and chocolate.

Flavor: Sweet, fragrant, intense, exciting for the elegance.

Suggested dishes: It's perfect with all the chocolate desserts and cookies.

Service temperature: 16° C

Bottle:
500 ml