

# LE GUAITE DI *noemi*

## RECIOTO DELLA VALPOLICELLA



### CATEGORY: SWEET RED WINE

**RECIOTO DELLA VALPOLICELLA DOCG**  
Denominazione di Origine Controllata e Garantita

**Area:**  
Mezzane di Sopra (Verona)

**Vineyard:**  
Le Guaite

**Altitude:**  
450/500 mt. s.l.m.

**Soil profile:**  
limestone with white calcareous rock, pink ferrous calcareous rock, basaltic rock containing minerals olivine and pyroxene, and volcanic soil

**Type of grapes:**  
Corvina 35%, Rondinella 20%, Corvinone 35%, other grapes 10% (grape varieties from the Valpolicella D.O.C. zone)

**Breeding:**  
guyot

**Density:**  
5000 vinestock/ha.

**Vinification and maturation:**  
the grapes are harvested in October, drying for 6 months approx, de-stemming, pressing, cryomaceration, controlled- temperature fermentation with cultured yeasts and simultaneous malolactic, followed by maturation in new barriques Franch Oak about 36 months and after the bottling other 24 month.

### Technical data:

alcohol 12 - 13,5 %  
residual sugar 110 - 136 g/l  
total acidity 6 - 7 g/l  
dry extract 45 - 49 g/l

**Color:**  
deep garnet red intense

**Bouquet:**  
notes of cherry in alcohol, chocolate, violet, coffee, prunes, blackberries

**Palate:**  
smooth and seductive, with an appealing sapidity and an optimal acidity and frank notes of ripe fruits and spices

**Best served with:**  
it goes perfectly with many kinds of food such as blue-cheeses, chocolate, biscuits, cacao or chocolate cake

**Serving temperature:**  
16 - 18°C

**Available sizes:**  
0,50 L

**Packaging:**  
- cases of 6 bottles

