

## `Tesauro` Recioto della Valpolicella 2017

Valpolicella, Veneto, Italy



|                 |                                                       |
|-----------------|-------------------------------------------------------|
| Grape Varieties | <b>80% Corvina</b><br><b>20% Rondinella/Corvinone</b> |
| Winemaker       | <b>Peroni Michele</b>                                 |
| Closure         | <b>Natural Cork</b>                                   |
| ABV             | <b>13%</b>                                            |
| Residual Sugar  | <b>100g/L</b>                                         |
| Acidity         | <b>5.8g/L</b>                                         |
| Bottle Sizes    | <b>50cl</b>                                           |
| Notes           | <b>Vegetarian, Vegan</b>                              |

### PRODUCER

The Torre del Falasco wines are the standard bearers of this co-operative, situated in the Valpantena, northeast of Verona. Known as the 'valley of god' to the ancient Greeks, this area is well-known for its high quality red wines, due partly to the soils but also because of the cool breeze that blows down the valley from the foothills of the Dolomites. Run by Luca Degani since 1995, the Cantina di Valpantena is now one of Italy's best co-operatives, with 700 hectares of vineyard producing excellent quality fruit. Matt Thomson makes some of the Alpha Zeta wines here and has worked closely with them since 1999.

### VINEYARDS

The grapes for the Recioto are grown on the steeply terraced hillside vineyards belonging to the co-op, where soils are chalky and poor. The cultivation method is Guyot. The wine is a blend of two different varieties.

### VINTAGE

The 2017 vintage was characterised by a cold winter with abundant rainfall followed by a period of frost at the end of April which delayed flowering. Despite the return to sunnier conditions during the summer, this proved to be a relatively challenging vintage, with reduced yields. However, the grapes that were harvested proved to be of good quality.

### VINIFICATION

Once picked, the grapes dried for at least four months in the Valpantena drying centre where temperature and humidity are controlled to ensure slow, even drying. During this period, the grapes lost 40% in weight. After drying, the grapes were fermented in temperature controlled stainless steel tanks at between 18-22°C with maceration for 12 days. Once fermentation was complete, the wine matured in stainless barrels for 2 years and after transferred in concretes for final filtration and bottling.

### TASTING NOTES

Intense ruby red colour, with delicate aromas of blackberry jam and spicy hints on the nose. This wine is very elegant and well-structured on the palate.