



Name	Roasan
Denomination	Recioto della Valpolicella DOCG
<b>Origin</b>	Val di Mezzane (Verona)
Altitude	350 m a.s.l.
Soil	Calcareus, medium textured soil
Grapes	40% Corvina, 40%Corvina Grossa, 20% Rondinella
Training System	Double pergola trentina
Number of plants per hectare	5.000
Average yield	90 q.
Harvest	First decade of October, with selection of the grapes, natural drying in fruttai for about 4 months

<b>Vinification</b>	Grapes are softly pressed after destalking at the beginning of February
Fermentation	With indigenous yeasts, in oak casks, for around 1 month, out controlled temperature. The fermentation stops naturally, completing meanwhile the malolactic fermentation
Maceration	About 4 weeks
Ageing	12 months in different size of oak barrels.

#### **Anaytical data**

Alcohol	15% by vol.
Dry extract	37 g/l
Acidity	6,3 g/l
Residual sugar	90 g/l

#### **Organoleptic characteristics**

Colour	Impenetrable garnet red
Nose	Great intensity and persistence, with cherry in alcohol notes, sweet spices, chocolate and tobacco
Palate	Good balance, full bodied, smooth, elegant tanninsdelicate palate
Service temperature	14/16°C

