

Bussola

Recioto della Valpolicella Denominazione di Origine Controllata Classico



Grape varieties

45% Corvina – 30% Corvinone
25% Rondinella

Production area

Hills near Negrar di Valpolicella
Altitude varies from 280 to 450 mt. a.s.l.
Vineyards exposition South-East and South-West
Age of the vines: from 60 to 65 years
Training systems: Pergola Veronese (3500 vines per Hectare)

Winemaking process

The grapes to produce Recioto are selected in the middle of September. They're brought in the Fruttaio and left in wooden plateaux where they are left to dry naturally for 6 months.

In March the grapes are pressed, and fermentation starts with selected yeasts after 15 days of maceration. During the next 30 days pumping-overs and skins submersion are performed daily. After this period, the wine is moved to a steel tank with its fine lees. It completes its fermentation and aging in wooden barrels.

Aging

80 months in 225 L new barriques

Bottling

The Recioto Classico is bottled after 6 years of aging and it stays 1 year in bottle before being sold.

The production amounts to 1.000 bottles.

Serving temperature

From 18 to 20 °C
From 64,5 to 68 °F

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