

Le Marognole



RECIOTO della Valpolicella DOCG Classico "CampoGerico - i Corsi"

Classification: Recioto della Valpolicella DOCG Classico "CampoGerico – i Corsi".

Varietals: Corvina and Corvinone 60%, Rondinella 30% e Croatina 10%.

Origin: estate grown vineyard "CampoGerico", which is in the classic Valpolicella area, in Marognole locality (Marano valley).

Winemaking: Strong, mature grapes are carefully selected and laid in wooden crates suitable for the "appassimento" process: they rest in the open-sided building (*fruttaio*) for about 180 days.

After this period grapes have lost about the 50% of their water content, enriching their sugars, tannins, color etc. necessary for producing this special wine.

Fermentation works at a controlled temperature, while grape skins are in the "must" throughout this process.

The soft pressing produces a sweet wine, that is filtered to stop fermentation and to maintain the highest sugar content.

Aging: 12 months in used cask of 20 hectoliters, made of French oak.

Cellaring: 10-15 years.

Tasting notes: This is a sweet wine, with a deep, intense red color and dark violet notes, with intense aromas of ripe red fruit; it has a complex flavor that is reminiscent of mature cherries, and has an elegant, smooth and velvety long finish.

Pairing: a dessert wine, to be paired in general with biscuits and dry pastries; but it is perfect with dark chocolate or ripe cheese. An excellent after dinner wine.

Serving temperature: 18° C.



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