



Azienda Vitivinicola  
**VAONA**

## Recioto della Valpolicella D.O.C. Classico “Le Peagnè”



**ORIGIN:** vineyards owned by the Vaona family, located on the hills of the historic region.

**SOIL:** the excellent exposure and chemical and physical nature of the soil offer the ideal conditions for growing grapes destined to a long period of withering for the vinification of the RECIOTO wine.

**GRAPE VARIETY:** 50%, Rondinella 35%, Molinara 5%, Dindarella 5%, old vines 5%

**WITHERING:** besides contributing to a considerable sugar concentration, the placement of grapes on bamboo racks for over 5 months assures a series of complex biochemical processes that affect the organoleptic qualities of the wine.

**VINIFICATION TECHNIQUE:** a very delicate pressing is followed by a complete removal of the stalks. The next step is a maceration process at low temperature (2-3° C) for 6 to 8 days. This phase is very significant for obtaining the characteristic bouquet. The fermentation process, which is quite slow, makes the wine reach an alcohol content of 11-12 % in 7 to 9 days, but with a still consistent residual sugar content. It is important to point out that the time the wine stays in contact with the marcs is considerably reduced, both in order to avoid an excessive extraction of tannins and to favor a halt of the fermentation.

**REFINEMENT:** after some decanting operations, 50 % of the Recciuto wine is left to refine in 750-liter cherry wood casks and the remaining 50 % in 225-liter cherry wood kegs. This phase lasts approximately 12-14 months and is important because during this time a fermentation activity takes place that leads to a balance between alcohol and sugar, which is decisive for the stability of this product. The refinement period in bottle lasts approximately 5 months.

**NUMBER OF BOTTLES PRODUCED:** approximately 2500 to 3000 fivehundred-ml bottles

**ANALYTICAL DATA:**

Alcohol	13,6-13,7 % Vol.
Residual sugar	95-100 gr/lit
Total acidity	5,8-5,9 gr/lit