



# San Michele



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## RECIOTO DELLA VALPOLICELLA

*Denominazione di Origine Controllata e Garantita*

### CLASSICO

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#### GRAPE VARIETIES

Corvina, Rondinella, Molinara

#### PRODUCTION AREA

Valpolicella Classica

#### VINIFICATION PROCESS

Drying of the grapes for about 5 months. Fermentation in oak vats at a controlled temperature.

#### AGEING

In 5 hl oak barrels

#### BOTTLING

About 24 months after harvesting.

#### ORGANOLEPTIC QUALITIES

Colour: clear, ruby red, with purple reflections.  
Aroma: jam, ripe, red berries, dry fruit, figs, nut.  
Taste: intense, extremely persistent, complex, velvety, sweet but not sickening.

#### SERVING TEMPERATURE

14-16 C°

#### SERVING SUGGESTION

It is a splendid dessert wine, that goes well with traditional specialities from Verona such as pandoro, panettone and shortbread, dry sweets and chocolate.  
It can also accompany soft and flavourful cheeses.