



Recioto della Valpolicella Classico DOCG 2020

Climate Trends

Autumn featured cold weather and frequent snowfall, followed by a mild and dry winter. Adequate moisture prepared the vines for an unusually cool spring, with temperatures around or below freezing in March. Early June brought hail, then rain and cooler conditions persisted until roughly the 20th. Summer was characterized by moderate heat and favorable day-night temperature variations, with a late July heat spike moderated by thunderstorms starting in early August.

Vinification & Maturation

The production of Recioto begins with careful hand-harvesting of fully ripe grapes, typically Corvina, Corvinone, and Rondinella.

The grapes are then laid out to dry for several weeks on racks or in ventilated rooms (appassimento), which concentrates sugars, aromas, and flavors.

Once the desired dehydration is reached, the grapes are gently pressed, and fermentation begins slowly at controlled temperatures to preserve the wine's natural fruitiness and aromatic intensity.

fermentation is followed by a short aging period and 6 months of bottle maturation, which complete the wine's structure and elegance.

Tasting Notes

Cesari Recioto shows an intense purple-red color, with aromas of cherry in spirit, blackberries and blackcurrant preserves, and finishing notes of cocoa, coffee, and a balsamic hint of myrtle.

On the palate, it is smooth and fresh, with good structure and silky, well-balanced tannins.

An ideal wine for the end of a meal, pairing perfectly with dry pastries, nuts, chocolate, aged cheeses, or enjoyed as a wine for meditation.



Soil: Various soil types, mainly calcareous and clay.



Drying period: At least 3 months



Grape varieties: Corvina Veronese, Corvinone, Rondinella



Winemaking process: Vinification and fermentation; final aging in the bottle.



Harvest date: mid-September - early October



Service temperature 16-18°C (60,8-64°F)

Wine Data:

Alcohol: 13,0%Vol.

Total acidity: 6 g/l

Volatile acidity: 0,50 g/l

Net dry extract: 36 g/l

Reducing sugar: 100 g/l

Formats: 0,50 l