



Jago di Negrar
Veneto



RECCHIA

DAL 1906

R.S. LIPMAN COMPANY
RSL
Eros Spinozzi Selections



For over a hundred years the Recchia family have been master wine makers. For many generations the family has lived in the heart of Valpolicella in the valley of Negrar. **Wine making is in their blood. Their love for the local terroir and the traditions make their wines special.** The new generation has enlarged the wine cellar. Building on the heritage and philosophy that they have received from their fore fathers. The latest technology has been incorporated into the traditions to improve the quality of the wine.



Bardolino D.O.C. Chiaretto (Rosè) "Poderi del Roccolo"

Grapes: 40% Corvina, 40% Rondinella, 10% Molinara, 10% Other grapes

Area: Eastern side of Garda Lake - **Vineyard altitude:** 900 feet - **Vineyard exposure:** South South/East - **Vines average age:** 15 years old

Vinification: De-stemming and soft pressing of the grapes the must is left in contact with the skins for 12 hours at a temperature of 12o C in order to obtain the delicate rosè colour. After the separation of the must from the skins follows the traditional fermentation in stainless steel tanks at 16-18o C for 10 days - **Refining:** Stay in stainless steel tanks for 4 months

Bottle aging: 2 months. - **Nose:** Delicate flowery and fruity bouquet: with hints of roses and hawthorn, strawberry, raspberry and Currant - **Taste:** Pleasantly sapid, full-bodied, fresh and harmonic taste - **Food pairing:** Excellent as aperitif, perfect for appetizers of fish, crustaceans and shellfish, risotto, fish dishes, pizza



Bardolino D.O.C. "Poderi del Roccolo"

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Area: Eastern side of Garda Lake - **Vineyard altitude:** 900 feet - **Vineyard exposure:** South South/East - **Vines average age:** 15 years old

Vinification: The fermentation is traditional, is made in stainless steel tanks. The maceration lasts 4-5 days and takes place at a controlled temperature of 18 ° - 20 ° C - **Refining:** Stay in stainless steel tanks for 4 months

Bottle aging: 2 months. - **Nose:** Fruity and floral scent: strawberries, raspberries and violets
Taste: pleasantly fruity, balanced freshness, light - **Food pairing:** appetizers, pasta dishes, vegetables, white and red meat. Try it with cold seafood dishes



Valpolicella Ripasso D.O.C. Classico Superiore “Le Muraie”

Grapes: 55% Corvina veronese, 25% Corvinone, 20% Rondinella

Vineyard altitude: 900 feet - **Vineyard exposure:** South South/East - **Vines average age:** 15 years old - **Vinification:** De-stemming and soft pressing of the grapes. The must ferments together with the skins for 10 days in temperature controlled stainless steel tanks. The temperature is about 20° C. The second fermentation starts in February/March on the Recioto skins at 15°-20° C. It lasts 15-20 days - **Aging:** 4 months in stainless steel tanks and 18 months in french oak barrels - **Bottle aging:** 4 months

Nose: Rich scent of over riped grapes. **Taste:** Intense yet soft. A warm, hearty, cheerful red, with velvety finish. **Food Pairing:** Good with roasts, grilled meats, game and cheese. To be drunk alone, in order to appreciate the pleasant complexity.



Amarone della Valpolicella D.O.C.G. Classico

Grapes: 55% Corvina, 25% Corvinone, 20% Rondinella

Vineyard altitude: between 450 and 1200 feet - **Vineyard exposure:** South South/East
Vines average age: 15 years old - **Soil:** Limestone and Clay - **Harvest:** by hand in mid September

Vinification: the grapes go through a drying process called “appassimento” that lasts about 3 months or until 40% of the weight is lost then they are crushed. Follows low temperature maceration for 5 to 10 days and 10 to 15 days of traditional fermentation. - **Aging:** 4 months in stainless steel and 24 months in 30HL oak barrels - **Bottle aging:** 4 months - **Nose:** Rich scent of over ripe grapes, spicy, ethereal

Taste: Intense yet harmonious. A warm, hearty, cheerful red, with velvety finish.

Food Pairing: A wonderful accompaniment to any red meat dish, roasts and cheeses.



Amarone della Valpolicella D.O.C.G. Classico Riserva “Ca’ Bertoldi”

Grapes: 55% Corvina, 25% Corvinone, 20% Rondinella

Vineyard altitude: 1100 feet - **Vineyard exposure:** South South/East

Vines average age: 30 years old - **Soil:** Limestone and Clay

Harvest: by hand in the beginning of October - **Vinification:** the grapes go through a drying process called “appassimento” that lasts about 4 months or until 40% of the weight is lost then they are crushed. Fermentation lasts 20 to 25 days follows temperature controlled maceration for 10 to 15 days.

Aging: 6 months in stainless steel and 5 years in oak barrels

Bottle aging: 6 months (not required by law)

Nose: Rich scent of over ripe grapes, spicy, ethereal, reminds of brandied cherries. **Taste:** Intense yet harmonious. A warm, hearty, cheerful red, with very long, velvety finish. - **Food**

Pairing: A wonderful accompaniment to any red meat dish, roasts and cheeses.



Recioto della Valpolicella D.O.C.G. Classico “La Guardia”

Grapes: 55% Corvina, 25% Corvinone, 20% Rondinella, **Vineyard altitude:** 900 feet

Vineyard exposure: South South/East - **Vines average age:** 25 years old - **Harvest:** Hand-picked. Late September beginning of October. The grapes are harvested by hand the first 10 days of October. They are then placed into plastic cases for the natural drying process until they loose the 40-45% of their original weight. **Vinification:** The fermentation is traditional and takes place in temperature controlled stainless steel tanks at 5-16° C. It lasts for 15-20 days

Aging: 24 months in French oak barrels - **Residual sugars:** 130 g/l - **Nose:** Clean and complex, with hints of maraschino cherries and vanilla. - **Taste:** Pleasant soft and full-bodied with delicate hint of cherries and chocolate. - **Food Pairing:** Almond cookies, aged cheeses and dark chocolate.