

This wine, originated by Veronese wineproducers owes its name to the dialect word Recia (ear), outer part of the bunch of grapes (the parts most exposed to the sun). It is the product of careful processing and it begins with the selection during the grape-harvest and ends in February with the pressing of the grapes that have been carefully conserved in the fruit house (lofts).

### **Tasting note**

**Colour:** Dark ruby red (garnet red when matured)

**Bouquet:** intense, slightly fruit and spicy

**Palate:** warm, sweet, full-toned, velvety and harmonious

**Food Pairing:** ideal with short crust pastry, with fruits of the forest or even, with chocolate or spicy cheese or on it's own!

**Cellaring:**

### **Technical Details**

**Variety:** Corvina 65%, Rondinella 30%, other autochthonous grapes 5%

**Vintage:** 2016

**Region:** Veneto, Italia

**Alcohol:** 13.5/14%

**Maturation:** This wine remains in tonneaux for about 10/12 months.