

Monte Faustino Recioto della Valpolicella Classico 2017



Region

A wide and temperate agricultural region stretching from Venice to Verona and north to the Alpine foothills. In the west around Lake Garda, are the important generic wines - Valpolicella, Soave and Bardolino. Much of Italy's commercial Pinot Grigio and Merlot is grown further east, but the Glera grape makes the region's distinctly fashionable sparkling wine, Prosecco. However the recent popularity of Amarone and Ripasso has really re-established this region as one of Italy's best wine growing areas and quality is out of all recognition from the light carafe wines of the early 80's.

Producer

Monte Faustino is owned by the Fornaser family who can trace their winemaking roots back to the early 1900's. The family boast a modern winery in which they combine their years of traditional winemaking with modern equipment to create wines of the highest quality. The winery is situated in Bure Alto at the foot of the Monte Faustino which gives its name to their oldest vineyard. The Fornaser family own 7.5 hectares which is divided into three vineyards; Monte Faustino which sits at an altitude of 250m, Traversagna which is next door to Monte Faustino and Costalunga which is in the municipal district of Sant' Ambrogio at an altitude of 350m with clay and gravel soils.

Tasting Notes

Recioto is made using the same 'appassimento' process as Amarone but the fruit is left to dry for an extra month, this process concentrates the sugars creating a naturally sweet wine. The wine then spends 2 years maturing in barrels which creates a rich and opulent dessert wine bursting with black fruits and chocolate with a silky, velvety texture.

Food

Serve with blue cheeses or chocolate desserts.

Technical Information

Country	Italy	Dry/Sweet Style	Sweet
Region	Veneto	Alcohol Content	14.5%
Grape(s)	Corvina (70%) Rondinella (20%) Molinara (10%)	Closure Style	Cork
Type	Red	Organic/Biodynamic	No
Style	Dessert	Allergens	Milk: No Egg: No
Oaked Style	Oaked	Vegetarian/Vegan	Vegetarian: No Vegan: No
Body Style	Full bodied		
Sustainable	No		



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