

NOVAIA®

MARANO DI VALPOLICELLA



RECIOTO DELLA VALPOLICELLA DOCG CLASSICO CRU “LE NOVAJE” 13% alc.



- **QUALIFICATION:** Recioto della Valpolicella DOCG Classico – CRU “Le Novaje” – Organic wine.
- **CERTIFICATION:** Controlled Designation of Origin Guaranteed V.Q.P.R.D (quality wine).
- **GRAPE VARIETIES:** Corvina, Corvinone, Rondinella and other autochthonous grapes.
- **LE NOVAJE VINEYARD SURFACE AND SLOPE:** 1.5 ha, 10%.
- **ORIGIN:** From our vineyard “Le Novaje” located in Novaia, in Marano di Valpolicella (in the province of Verona). A hilly vineyard (320 m a.s.l.) in Valpolicella Classica, mainly exposed to south/south-east, with a marly soil interspersed with thin layers of clay and limestone.
- **AVERAGE LIFE OF VINEYARDS:** 40 years.
- **VINE TRAINING SYSTEM AND PLANTATION DENSITY:** Double “pergola” with a planting density of 3300 vines/ha.
- **YIELD:** 9000 Kg/ha.
- **GRAPE-HARVEST AND DRYING PROCESS:** Last week of September, manual picking of carefully selected grapes to be dried naturally. Natural drying process in a traditional hilly fruttai (drying room at 400 m a.s.l.) for about 140 days.
- **VINIFICATION:** Destemming and soft crushing of grapes during winter. Fermentation at low temperature (max. 15°C) in small stainless steel tanks for 40-50 days, 10 of which of cold pre-fermentative maceration on grape marcs. Daily pumpings and delestage; fermentation is stopped by repeated pourings and “Cold technology”. Malolactic fermentation in wood until completion. Batonage on own yeasts in barriques.
- **AGEING:** 12 months in wooden barrels; 6 months in bottle.
- **AGEING AND CONSERVATION CAPACITY:** If stored properly, it can enhance all its features in the 6/7 years following the harvest. It is recommended to store bottles horizontally in a cool and dark place with constant humidity and temperature.
- **SENSORY PROFILE:** A deep garnet red colour with violet hues. An intense aroma, particularly fruity when the wine is young, with hints of red fruits and undergrowth, spices, coffee and bitter chocolate. A good alcohol content, a full-structured wine with some residual sugar that gives the wine a sweet, velvety, warm, embracing, elegant, intense taste with a very long aromatic persistence and with evident hints of fruit jam and vanilla.
- **PAIRING SUGGESTIONS:** Dry, chocolate or spicy desserts, bitter chocolate, dried fruit, mustards, cheeses, foie gras.
- **SERVING TEMPERATURE:** Fresh or at room temperature, depending on the occasion or the food pairing.
- **BOTTLE SIZE:** 500 ml.