

RECIOTO DELLA VALPOLICELLA
CLASSICO GASO



REGION	Veneto
APPELLATION	Docg (Denomination of controlled and guaranteed origin)
GRAPES	Corvina/Corvinone, Rondinella and Molinara.
VINEYARDS	Hilly vineyards in Marano di Valpolicella, in the heart of the classic area, to about 400 mt of altitude. The soil is compact and red on Eocene limestone rich in calcium and iron. Terraced lands with dry stone walls (called "marogne") with a good solar exposure: essential components that confer to the wines of brand "Gasò" special bouquet and particular characteristics.
HARVEST	Beginning of October by selective hand-harvesting. The grapes are directly laid down either on racks or mats, then kept drying for about 3 months with an average loss of 35-40% approx.
VINIFICATION	Traditional soft pressing in January, fermentation and long maceration on the skins with controlled temperature.
ANALYSIS	Alcohol 13% Total acidity 7 gr/lit Sugar residual 90 gr/lit Dry extract 34/36 gr/lit
CHARACTERISTICS	Garnet red colour. Fine ethereal, fruity fragrant, fresh bouquet. Velvet smooth, rich cherry-sweet taste.
MATURATION	Stainless steel tanks.
FOOD SUGGESTIONS	Traditionally matched with short pastry, almond biscuits, it is accompanied pleasantly with fresh fruit (strawberries or red/dark berry fruits). To try with some spicy or herbs cheeses. We suggest to serve at a temperature of 15/18°C. To uncork one hour before to be served.
VINTAGE	To drink still young to exalt its pronounced fruity flavours. Store correctly it may be aged.