**Recioto Classico della Valpolicella Acinatico D.O.C.G.**

This wine is one of the best from our selection, ispired from the ancient recipe of Amarone "Acinatico"; the tecnique to produce it is the same of the Amarone, but it takes difference when we stop the natural fermentation. In this occasion, we allow to wine to gt more sugar that give it that unmistakable taste, sweet and enjoyable.

Details

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| http://www.accordinistefano.it/img/eye.png | Deep ruby red. |
| http://www.accordinistefano.it/img/nose.png | Smooth aroma of dried fruit, with light perfume of purple flower. |
| http://www.accordinistefano.it/img/mont.png | Smooth taste, with soft tannins, sugars and acidity highlight the dried fruit. |

The sweetness of a precious wine, it pairs perfectly with dry cakes, pastry and dessert each of the Veronese tradition, such as Pandoro, sbrisolona, Torta Russaa and dark chocolate.

It has a complex composition of different grapes; after aging in oak barrels for 4 months and another 20 months in stainless steel, followed by a further rest in the bottle for 3 months. Best served at a temperature of 14-16 ° C, uncorking the bottle at least 1 hour before serving.