



## PRODUCER PROFILE

Estate owned by: Marco Speri  
 Winemaker: Marco Speri  
 Total acreage under vine: 37  
 Estate founded: 2008  
 Winery production: 3,000 Bottles  
 Region: Veneto  
 Country: Italy

## Secondo Marco Recioto della Valpolicella 2012

### WINE DESCRIPTION

Marco Speri is the son of Benedetto Speri, the patriarch of one of the legendary winemaking families in Valpolicella. Marco followed in his father's footsteps for 25 years before creating his own brand in 2008. Marco's goal is to make wines according to his own vision emphasizing balance and elegance.

Valpolicella is a winegrowing area east of Lake Garda in the region of Veneto. Marco Speri's 15 hectares of vineyards are located in the town of Fumane, in the heart of *Valpolicella Classico* appellation, and are trained in a high-density *pergoletta*, a Y-shaped innovation to the traditional pergola system.

Recioto is made from hand-harvested grapes selected for perfect maturation. After a long drying process of 120 days and a weight loss of 50%, the wine receives a prolonged pre- and post-fermentation maceration and is fermented with indigenous yeasts. The wine is matured for eight months in 700-liter Slavonian oak casks.

### TASTING NOTES

With just under 99 grams per liter of residual sugar, Recioto is a sweet wine with flavors of dried cherries, raspberries, and vanilla. Notes of dark chocolate, espresso, and warm baking spices complement the rich texture and raisin fruit character of this complex dessert wine. Cunning and considered, poised to realise every single hint and note. Such sweet emotion leaps out while fully savouring the range of evolving flavours.

### FOOD PAIRING

Recioto is one of the world's great wines to pair with desserts containing chocolate, coffee, or dried fruit such as Black Forest cake or tiramisu. But where Recioto truly stands out is with ripened cow's milk cheeses, becoming unexpectedly delicious with blue-veined cheese served with macerated fruit.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Recioto della Valpolicella DOCG
Soil composition:	Calcareous and Volcanic
Training method:	Pergoletta
Elevation:	492 feet
Exposure:	Southern
Year vineyard planted:	1995
Harvest time:	Mid-September
First vintage of this wine:	2008
Bottles produced of this wine:	3,000

### WINEMAKING & AGING

Varietal composition:	60% Corvina, 10% Corvinone, 20% Rondinella, 10% other local grapes
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	46 °F
Maceration technique:	Pumpovers
Length of maceration:	30 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	7 HL
Age of aging container:	Used
Type of oak:	Slavonian
Length of aging before bottling:	18 Months
Length of bottle aging:	6 Months

### ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.4
Residual sugar:	98.8 g/L
Acidity:	7.3 g/L
Dry extract:	43.2 g/L