



- **Country:** Italy
- **Region:** Veneto
- **Subregion:** Valpolicella
- **Vintage:** 2019
- **Colour:** Red
- **Grape Variety:** Corvina, Molinara, Rondinella
- **ABV:** 12.5%
- **Bottle Size:** 75cl
- **Closure:** Natural cork
- **Style:** Fruity and moreishly sweet
- **Vegetarian:** Yes (not certified)
- **Vegan:** Yes (not certified)
- **Drink With:** Blackberry cheesecake, summer pudding or marquise au chocolat

GERRARD SEEL: WINE MERCHANTS TO THE TRADE SINCE 1984

01925 819695

wine@gerrardseel.co.uk

gerrardseel.co.uk

Gerrard Seel Limited
31 Melford Court
Hardwick Grange, Woolston
Warrington
WA1 4RZ

LUIGI RIGHETTI RECIOTO DELLA VALPOLICELLA CLASSICO

<https://gerrardseel.co.uk/products/luigi-righetti-recioto-della-valpolicella>

Luigi Righetti Recioto Della Valpolicella Classico is dark, dense and creamy with a hint of ripe tannins. Initially sweet, but not overly so, the palate blossoms into a mouthful of beautifully perfumed, ripe, juicy Morello cherries before the nicely judged acidity freshens the finish. Recioto's notes of cocoa, sweet berries and orange are a perfect complement to the finest quality dark chocolate and red fruit deserts. Try it with summer pudding or a chocolate marquise.

The sweetness and intense aromas of this Luigi Righetti Recioto Della Valpolicella Classico are entirely natural because the grapes are dried for several months before fermentation, concentrating their sugars and flavours. Compared with a Port, no spirit is added to stop the fermentation giving a lower alcohol level and a sweetness that is finely balanced with the refreshing acidity and the persistent but elegant fruit flavours.

WHY WE LIKE THIS WINE

Many red desert wines are made by blocking the fermentation with alcohol. This in turn gives a big kick and can mask the fruit flavours. This example is very finely fruited, elegant and refined with masses of dark fruit flavours. As well as deserts, you can enjoy this with some game dishes such as venison when cooked with black fruits.

ABOUT THE GROWER

Located in Valgatara, in the heart of the Valpolicella Classico region near Verona, the Luigi Righetti estate is a small, family run winery. Since 1909, when Angelo Righetti first earned a reputation as an outstanding winemaker, the family has focussed on producing quality wines offering extremely good value. Righetti's wines exhibit an exceptional balance between fruit, wood, acidity and alcohol. The result is a range of wines that have good ageing potential, but that are well suited to immediate enjoyment.

The current winemaker, Gianmaria Righetti, is the fifth generation of the Righetti family to carry on the family wine-making tradition. Gianmaria's father, Luigi, took over this same role back in the 1940s, and he was the first in the family to consider increasing the estate's production above the level of local demand. Today, he is still active in the estate's day to day operation. Gianmaria, who took over winemaking responsibilities in 1985, has broadened the range to include single vineyard offerings and wines with great international appeal.