



SEREGO ALIGHIERI



Casal Dei Ronchi Recioto Classico 2007

Since 1353 the noble Serego Alighieri family, descendants of the poet Dante, has cultivated its estate in Valpolicella with passion and professionalism. This is a classic Italian dessert wine, with its luscious, perfumed and rounded fruity style. It makes an ideal partner for soft cheeses, desserts or conversation. The front label has been used for this wine since the beginning of the XXth century.

Classification	Recioto della Valpolicella Classico DOC.
Origin	The Casal dei Ronchi vineyard at Gargagnago, in the commune of Sant’Ambrogio di Valpolicella. The vineyard has belonged to the Serego Alighieri family since 1353, and in fact Casal dei Ronchi is named in the purchase deed with which Pietro, son of the poet Dante Alighieri, bought this property in Valpolicella. The vineyard has a red calcareous soil, deep and with good drainage.
Grape varieties	70% Corvina, 20% Rondinella, 10% Molinara Serego Alighieri.
Vinification	Recioto is the product of the ancient wine making method called "appassimento" (laying grapes out for partial drying after harvesting). At the end of September or the beginning of October, the best clusters of grapes are placed on bamboo racks in the old lofts of the estate where windows and large openings allow a natural ventilation. After at least 3 months’ drying, the grapes weigh 35-40% less and have a naturally enhanced flavour and a higher concentration. The Corvina is affected by botrytis ("noble rot"). After a delicate pressing and partial destalking of the grapes, the must ferments for 38 days in large Slavonian oak vats, at low, natural temperatures. When racked the wine is sweet, pulpy, intensely fruity and the colour is a brilliant ruby red.
Maturation	12 months in Slavonian oak barrels of 25 hl and a percentage in cherrywood barrels for about 3 months. At least 6 months bottle age.
Ageing potential	5 years maintaining the sweet-fruity style. With a longer ageing, it changes gradually, offering mature and refined spicy aromas. After 15 to 18 years, the taste profile becomes similar to that of a Port.

FOOD PAIRINGS

A noble and generously structured after-dinner wine. It may be served with shortbread, dry pastries, panettone or strawberries. Also very good with gorgonzola cheese. Recommended drinking temperature 15°C (59°F).

2007 vintage	After a mild winter and a spring with very little rainfall, the first half of June had plentiful rainfall combined with high temperatures, which became even higher in the second half of July. These two factors together combined to bring ripening phases forward by about two weeks. A light 15% green harvest was carried out in July. Harvesting took place slightly earlier than normal with slightly smaller quantities than usual, but with excellent quality grapes. Weather conditions for the appassimento process were ideal in the Valpolicella region. A mild winter, infrequent rain, low relative humidity values and a natural occurrence of botrytis are promising signs for an exceptionally good vintage.
Tasting notes	Dark opaque red with obvious viscosity. Attractive cinammon and cherry aromas on the nose with hints of forest undergrowth. Sweetness sure enough on the palate, accompanied by impressive structural acidity, giving the wine great drinkability. The aromas on the nose come through as baked cherry flavours on the palate with hints of cloves and vanilla. A long finish makes this wine seem almost dry at the end.
Data analysis	Alcohol 14.40% by vol., residual sugar 65 g/l, dry extract 33.1 g/l, total acidity 6 g/l, pH 3.70.

The family uses this prestigious and historic vineyard to make a version of the flagship Veronese wine, Recioto. Production is limited even today and the wine is customarily reserved for use in hospitality extended to guests of the estate.