



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Recioto della Valpolicella Classico “La Roggia” DOCG

The grapes for La Roggia, which come from La Roggia vineyard, on the slopes of Monte Sausto in San Pietro in Cariano, dry for a long period before being turned into a lush sweet wine. The best bunches of 70% Corvina and 30% Rondinella are carefully selected by hand and dried for about 120 days, losing up to a 43% loss of their initial weight. In January, they are soft-pressed, de-stemmed, then macerated on the skins for about twenty-four days. Raised in barrique for eighteen to twenty-four months and then for twelve in bottle. This refined red “passito” (dried grape sweet wine) is extraordinarily rich and all-encompassing. Lovely on its own or with classic, traditional desserts.

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**Wine exported to:** Bermuda, USA, Japan, Puerto Rico, Australia

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## Most recent awards

**JAMES SUCKLING:** 91

**VINOUS:** 90



## Winemaking and Aging

Grape Varieties:	70% Corvina Veronese and 30% Rondinella
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	24 days
Type of yeast:	Selected Organic Certified
Fermentation temperature:	18 °C (64.4 °F)
Maceration technique:	Periodic pumpovers and délestage
Length of maceration:	24 days
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Barriques
Container size:	225L
Container age:	2 and 3 YO
Type of oak:	French
Bottling period:	November
Aging before bottling:	24 months
Aging in bottle:	10 months
Closure:	Natural Cork



## Vineyard

Organic:	Yes
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Vineyard name:	La Roggia
Vineyard location:	San Pietro in Cariano, Valpolicella Classica, Veneto
Vineyard size:	9.75 hectares (24 acres)
Soil composition:	Limestone and gravel
Vine training:	inclined open pergoletta
Altitude:	140 meters (460 feet) above sea level
Vine density:	100 hl of grapes per ha
Exposure:	Southeastern
Time of harvest:	first two weeks of October
First vintage of this wine:	1994
Total yearly production (in bottles):	10,000



## Tasting Notes and Food Pairings

Tasting notes:	Intense garnet in color, with a superb bouquet of raisins, violets and jam, and a full, velvety, round palate that delights without palling.
Serving temperature:	Best served at 13-14 °C (55.4-57.2 °F)
Food pairings:	A dessert wine which goes well with classic biscuits and cakes, nuts or chocolate, too. Also recommended for accompanying blue cheeses.
Aging potential:	20 years
Alcohol:	Alc. cont. 13% by vol.
Winemaker:	Alberto Speri