



SEREGO ALIGHIERI
DAL 1353

Casal dei Ronchi

RECIOTO DELLA VALPOLICELLA CLASSICO DOCG

A noble, traditional, sweet dessert red wine from the Valpolicella region, this Recioto comes from the ancient Casal dei Ronchi vineyard on the Possessioni Serego Alighieri estate.

Made from the classic blend of Corvina, Rondinella and Molinara grapes, laid out for the winter to rest on bamboo racks in drying lofts during the Appassimento process. The resulting wine is highly aromatic, fruity and smooth.

GRAPE VARIETIES

Corvina, Rondinella, Molinara (Serego Alighieri clone).

APPASSIMENTO

Masi's expertise in grape drying technique.

TASTING NOTES

Look: intense and impenetrable dark red.

Nose: intense aromas of cherries preserved in spirit and walnuts.

Palate: sweet, tastes of super-ripe cherries with hints of plum jam.

Spicy. Elegant tannins.

FOOD PAIRING

Excellent after-dinner wine. Goes very well with millefeuilles, country-style tarts, fruit pies, panettone and strawberries.

Good with mild cheeses and gorgonzola.

SERVING TEMPERATURE: 15° C

ALCOHOLIC CONTENT: 14% vol.

STORAGE LIFE: 20 years

The first 5 for the sweet fruity style, the following 15-18 years for a long ageing process acquiring spicy evolved aromas until the wine finally becomes similar to Port.



500
ml



The prestige and historical importance of the Casal dei Ronchi vineyard led the Conti Serego Alighieri family to use it for their Recioto production, a flagship of Veronese tradition. Production remains limited today and this wine is used as the classic welcoming offering for guests of the family.



MASI
HISTORIC VENETIAN
ESTATES