

“Il Fortificato” di Giuseppe Campagnola

Sweet Liqueurous Wine



Region. Valpolicella, Verona, Veneto.



Vineyards. Selected hillside vineyards, in Marano di Valpolicella valley, planted in calcareous soils at 200-350 mt o.s.l.



Grapes. Corvina Veronese and Corvinone Veronese 70%, Rondinella 30%. Bunches are hand picked and rigorously selected at the end of September.



Drying Process. Traditional natural drying of the grapes starting at the end of September for at least 140 days to obtain a perfect sugar concentration.



Vinification. Following the traditional “fortification technique”, used in the past in Valpolicella, brandy aged 10 years on average is added to the ‘Recioto’ wine before bottling it. This gives to the wine more body, structure and longevity.



Tasting Notes. Sweet fortified wine. Intense ruby red colour with violet shades. Intense bouquet of plum and cherry. Dry, smooth and velvet taste.



Analysis. Alcohol 19% Vol; Total acidity 5,9 g/l; Residual sugar 140 g/l; Dry extract 40 g/l.



Food Pairings. Ideal as dessert wine or as meditation wine. Perfect with fruit cakes, chocolate cakes and dark chocolate. Serve at 15-16°C.



Bottle. “Antico Distillato” 500 ml (in single black box).

