



AZIENDA AGRICOLA MUSELLA

Recioto della Valpolicella 375ml

We've discovered a modern-day Garden of Paradise at Azienda Agricola Musella, not far from Verona. This inspiring biodynamic estate is a regional treasure, with some 1,000 acres of wild forestland, fruit and olive trees, and hillside vineyards dedicated to native grapes Corvina, Corvinone and Rondinella. Since 1995, the Pasqua Di Bisceglie family has worked to return this grand estate to its noble viticultural past. Musella's biodynamic credentials are serious. Certified by Demeter, the family works tirelessly to ensure that the natural beauty and health of their 60 vineyard acres remains in balance. Today, Musella wines are the true benchmarks for naturally made Valpolicella and Amarone.



WINERY: Azienda Agricola Musella

WINEMAKER: Enrico Raber

ESTABLISHED: 1995

REGION: ITALY • Veneto • San Martino Buon Albergo

APPELLATION: Recioto della Valpolicella DOCG

BLEND: 55% Corvina, 20% Corvinone, 10% Rondinella, 15% Oseleta

VINEYARDS: Three vineyard areas, 'Monte del Drago,' 'Il Perlar' and 'Palazzina.' All face west/southwest, at altitude. 'Monte del Drago' combines white clay with "tufo," a type of gritty, porous limestone; 'Il Perlar' has iron-rich, red clay soils; and 'Palazzina' red clay and tufo.

AGE OF VINES: 20-60 years

WINEMAKING: Hand-harvested in September. A selection of the healthiest grapes are dried (appassimento) on platforms in a naturally ventilated loft for 150 days. These sugar-rich, dried grapes are crushed and then fermented on indigenous yeasts at low temperatures in open-top cask for two months. The grapes are then pressed, and wine is moved to new oak cask to age for two years. Aged for an additional year in bottle. Residual sugar 89g/L.

TASTING IMPRESSIONS: Aromas of cinnamon, cloves, black cherry jam. Textured, sweet yet balanced, fresh. Black cherries, cooked plums.

PAIRING SUGGESTIONS: Grilled pork sausages; red-wine based beef stew with herbs; aged sheep's cheeses; dark chocolate (70%)



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