



## RECIOTO

della Valpolicella Classico

"GASO" Vineyard  
Once called "Noble," this partially-fermented Amarone that's rich, dark and sweet, like a Port, is suitable for blue veined cheeses, or by itself as a luscious dessert.



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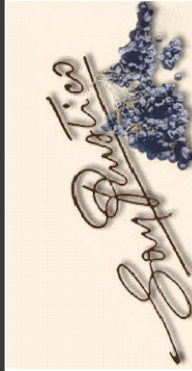
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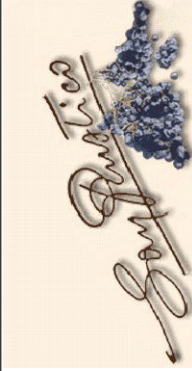
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