

NETTARE DI BACCO

RECIOTO DI SOAVE DOCG



DENOMINATION

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PRODUCTION AREA

SOAVE CLASSICO AREA

GRAPE VARIETY

100% GARGANEGA

PRODUCTION FOR HECTARE

ABOUT 60 Q

GRAPE HARVEST

MID-SEPTEMBER

VINIFICATION

SELECTION OF THE BEST FRUIT WITH THE HIGHEST SUGAR CONTENT IS HAND-PICKED INTO SMALL CRATES AND LEFT TO SEMI-DRY IN SPECIAL DRY AND WELL-VENTILATED ROOMS CALLED "FRUTTAI". AT THE END OF JANUARY THE FRUIT IS SOFT PRESSED AND THE WINE IS PUT INTO STAINLESS STEEL TANKS TO FERMENT AT A CONTROLLED TEMPERATURE OF BETWEEN 18- 20°C

CHARACTERISTICS

STRAW-YELLOW WITH LIVELY GOLD HIGHLIGHTS; FLORAL BOUQUET; FULL-BODIED, SWEET AND HARMONIOUS ON THE PALATE

FOOD MATCHES

IDEAL WITH ALL KINDS OF DESSERT

TEMPERATURE

SERVE AT 13-14 °C

WWW.MONTETONDO.IT

