

# RECIOTO DI SOAVE

## DOCG AFFINATO IN BARRIQUE

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### DENOMINATION

RECIOTO DI SOAVE DOCG

### 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 LEFT TO AGE IN SMALL OAK BARRELS FOR 18 MONTHS

### CHARACTERISTICS

STRAW-YELLOW WITH LIVELY GOLDEN HIGHLIGHTS: PLEASANT FRUITY BOUQUET LACED WITH SCENTS OF VANILLA; FULL-BODIED, SWEET AND HARMONIOUS ON THE PALATE

### FOOD MATCHES

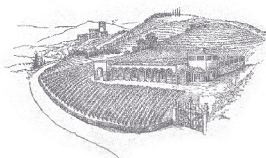
IDEAL WITH FRESH CHEESES, CREAM DESSERTS AND FOR ALL FESTIVE OCCASIONS

### TEMPERATURE

SERVE AT 13–14 °C

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MONTE TONDO