

RECIOTO DI SOAVE

DOCG AFFINATO IN BARRIQUE



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

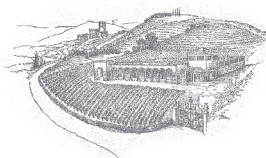
FOOD MATCHES

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

TEMPERATURE

SERVE AT 13–14 °C

WWW.MONTETONDO.IT



MONTE TONDO