

RECIOTO DI SOAVE

SPUMANTE 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

MADE IN SMALL QUANTITIES, LOCALLY AND IN AN ARTISAN-LIKE WAY WITH A SELECTION OF THE MOST SUN-EXPOSED GRAPES HAVING THE HIGHEST SUGAR CONTENT; HAND-PICKED INTO SMALL CRATES; SEMI-DRIED IN SPECIAL DRY AND WELL-VENTILATED ROOMS CALLED "FRUTTAI"; STORED IN STAINLESS STEEL TANKS FOR 90 DAYS FOLLOWING THE CHARMAT METHOD TO OBTAIN A SPARKLING WINE.

CHARACTERISTICS

STRAW-YELLOW WITH GOLDEN HIGHLIGHTS; BRILLIANT; SWEET, HARMONIOUS, FRUITY FLAVOUR WITH A SLIGHTLY BITTER AFTERTASTE.

FOOD MATCHES

IDEAL WITH ALL KINDS OF DESSERTS AND FOR ALL FESTIVE OCCASIONS.

TEMPERATURE

SERVE CHILLED AT 7–8°C

WWW.MONTETONDO.IT

