

RECIOTO DI SOAVE

SPUMANTE DOCG



DENOMINATION:
RECIOTO DI SOAVE DOCG SPUMANTE

ALCOHOLIC STRENGTH:
12,5 % VOL.

REDUCING SUGAR:
110 G/L

TOTAL ACIDITY:
6 G/L

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.

ORGANOLEPTIC:
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

