

RECIOTO DI SOAVE CLASSICO D.O.C.G.

2015



GRAPE VARIETY: Garganega 100%.

PRODUCTION AREA: Monte Carniga – Monte Campagnola - Sengialta

ALTITUDE: From 110 m. to 170 m. a.s.l.

TYPE OF SOIL: From chalk - clay to basalt

TRAINING SYSTEM: Guyot - Verona pergola

AVERAGE AGE OF VINES: 60 years

HARVEST PERIOD: End of September in 4 Kg cases

DRYING: In a room with natural ventilation until March

SERVING SUGGESTIONS:

Alone as a "meditation wine", perfect with goat cheeses and blue cheeses, yummy with almond biscuits.