

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



**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.