



# RECIOTO DI SOAVE Spumante 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

**VINESTOCKS DENSITY:** 3.000 - 4.000

**MUST-TO-FRUIT RATIO:** 38%

**AVERAGE AGE OF THE VINES:** 60 years

**HARVEST PERIOD:** End of September in 4 Kg cases

**DRYING:** In a room with natural ventilation until March

## ANALYTICAL DATA:

**Alcohol:** 11.5%

**Total acidity:** 5.8

**Dry extract:** 29

**Serving temperature:** 7-8° C.

## SERVING SUGGESTIONS:

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