

RECIOTO DI SOAVE Spumante 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

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.