



## SenzaFine Recioto di Soave DOCG

**Vineyards:** belong to the property, located in the Castelcerino hills, at an altitude of 350 mts

**Average age of the vines:** 40 years

**Yield per hectare:** 60

**Exposure:** South- East

**Soils:** substrat of volcanic origin, lying on tufaceous components.

**Grapes:** 100% late harvested Garganega

### **Fermentation:**

After harvesting, the grapes are dried on trellises in wellventilated rooms for 5 months. They lose 50% of their original weight. Then they are unraveled and pressed gently. The must ferments partly in wooden barrels and partly in stainless steel tanks. Alcoholic fermentation proceeds slowly until late spring. What remains is a pleasant residual sugar that characterizes the Recioto di Soave as a dessert wine. It remains on the yeast for another 7-8 months. The yeasts are stirred regularly (battonnage). The vinification ends with a refinement of a further 4 months exclusively in stainless steel tanks and a subsequent rest period of 6-7 months on the bottle before it goes on sale.

### **Average analytical data:**

Alcoholic degree: 13,50 % Vol

Residual sugar: 125 gr/l

Total acidity: 6,2 gr/l

### **Description and characteristics:**

Dessert wine. Bronze yellow with golden hints, intense, smell of honey wax and acacia honey with notes of flowers and citrus fruits. Silky, fine sweetness, harmonious, full-bodied with a slight almond aftertaste and pleasant, integrated acidity.

### **Best with:**

Dry pastries and cakes, fine mold cheese as well as ripe hard cheese, ice cream, dried fruit.