

RECIOTO DI SOAVE D.O.C.G.

Suavissimus



Production area: The best grapes are selected in the oldest vines in Mount Zoppega and Mount Tondo.

Grape: 100% Garganega

Harvest time: The grapes are harvested in different periods, between the second half of September and the end of October, then they are put in cases and left in appropriate drying rooms till March, when pressing takes place.

VINIFICATION TECHNIQUES

As pressing occurs in March after 5 months of drying in special rooms, the most yield is very low, often inferior by 30%, but the sugar content is very high. Fermentation takes place thoroughly in barriques and halts spontaneously. The wine keeps maturing on its own lees in the barriques until mid-December, then it is transferred and assembled. Before bottling it rests for around one year in steel tanks.

TASTING NOTES

The colour is a very powerful yellow. The strongest perception in the nose is the scent of honey and dried fruits, with some notes reminiscent of citrus. In the palate it is balanced and full, and exalts the honey and yellow flowers aromas.



Dry extracts: Estratto 40 g/l | **Alcohol:** 13% vol
Acidity: 6,5 g/l | **Serving temperature:** 10-12° C

