

RECIOTO DI SOAVE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Classico

Production area

The *Soave classico* region. More specifically, vineyards planted on heavy soils of basaltic origin on the hills near Soave and Monteforte d'Alpone.

Grape varieties

Garganega (100%). The grapes are left to dry for about 90 days before pressing.

Yield

100 kg of grapes yield about 38-40 litres of wine.

Wine analysis

Actual alcoholic content: 13% vol. plus 130 grams residual sugar.

Total acidity 5.5-6‰.

Dry extract 29-31‰.

Ageing

12 months in *barrique* (225-litre French oak barrels).

Refining

At least 6 months in bottle.

Sensory impressions

A dazzling gold colour, with warm, deep, almost amber undertones, it offers a graciously delicate bouquet, elegant and harmonious, redolent of sultanas, dried apricots, pipe tobacco and vanilla pods, followed by a hint of noble rot and fruit in syrup. The palate is pulpy, with a vibrant acidity that perfectly balances the residual sugar; a very discrete presence of tannins, with pleasant notes of liquorice; the finish is sapid and long.

Serving temperature

10-12° C.

Recommended food pairings

When young, it is a perfect match for tarts and pies made with white fruit, or more sophisticated desserts such as poached pears dressed with zabaglione sauce. At a riper age, it makes a striking contrast to dishes such as escalope of *foie gras*, ripe Gorgonzola cheese, and Mantua's iconic *tortelli di zucca* (pumpkin ravioli).

Longevity

If well stored, it will continue to evolve and improve for many years.

