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Recioto di Soave Classico DOCG - cl 50

Recioto di Soave is a wine with a great tradition and very ancient origins. Already back in the 5th century, Cassiodorus, minister for Theoderic the Great, king of the Ostrogoths, quoted a wine obtained from grapes “chosen in the pergolas near the houses”, referring to grapes that were left to dry for a few months after the harvest. Recioto owes its name to the dialect term “recia”, indicating the part of the bunch used to hang it when drying. In 1998, it was the first wine in Veneto to receive DOCG denomination. Recioto di Soave Classico DOCG Bottega is a meditation wine, resulting from a unique production technique which creates an intense, unmistakable bouquet.



Production Area: Soave Classico (Veneto), Italy

Vine: Garganega

Plants per Hectare: 3500

Training System: Pergoletta and Guyot

Harvest Period: Mid-September

Yield per Hectare: 50 q/Ha

Characteristics:

Production Area

Garganega grapes used for Recioto di Soave DOCG Classico are grown on hills whose volcanic soil is composed of tuff and limestone. Being rich in minerals, the soils confer the wine a special sapidity. The climate is mild, humid-temperate, with moderately cold winters and mild summers. The climate is crucial during the drying phase: the low temperature and relative humidity favor the process, making it even faster in some cases.

Production Process

Recioto di Soave Classico Bottega is produced only with Garganega grapes, hand-picked around mid-September. Ripe, healthy bunches are carefully selected and placed in dry, well-aired rooms. The traditional drying process lasts 3-4 months, until at least 15-20% of the grapes grows noble mold, which conveys a great complexity to taste and bouquet. Dried grapes also lose water, with changes in sugar concentration and ratio, leaving room for sweeter sensations. Dried grapes are then shortly left to macerate with skins, then they are softly pressed. The resulting must is fermented at a controlled temperature. The wine is then left to mature on lees, which release many substances which are fundamental for body, structure, stability and aromatic complexity. The wine is then stabilized, filtered and bottled.





Organoleptic Characteristics:

Color and Appearance: Intense golden yellow.

Bouquet: Intense, powerful, with notes of ripe fruit, mainly of melon, apricot and a sweet aroma of honey in the finish.

Taste: Full, rounded, sweet and very persistent, with a long, clean final note of almond.

Chemical Characteristics:

ABV: 12,5%

Sugar, g/l: 100

Total Acidity, g/l: 5.00-6.50

Serving Temperature: 10-12 °C

Serving Suggestions: This dessert wine goes well with any sweet course, and in particular with pastry. It is also a perfect match with blue cheese or foie gras.

Enjoy it within: 24 months.



Recommended Glass: Tulip.