



Recantina DOC Montello – Colli Asolani

Augusto

Production Area:

Produced with the best Recantina grapes from our tenuta Emily and Aria Valentina.

Soil characteristics:

Typical of the Montello, clay and iron-rich.

Vineyards:

The training system used is the Guyot with a density of 5000 plants per hectare.

Technology adopts:

Red vinification. The Recantina grapes are harvested in the first ten days of October and vinified separately in stainless steel with a contact between skins and must-wine about 15 days. This is followed by malolactic fermentation and aging in wood. This takes place in 2,5 T Slavonia oak barrels for a period of 12-14 months. Finally it is bottled and a short aging in bottle pre-marketing.

Chemical characteristics:

Actual alcohol: % vol. 13 ± 0.5

Sugars: g/l 4 ± 2

Total acidity: g/l 5.70 ± 0.5

Organoleptic characteristics:

Colour: intense and bright ruby, excellent transparency

Bouquet: intense with fruity notes of red plum and black currant (cassis) and floral notes of violets and cyclamen. This is also the moss and mineral notes reminiscent of freshly tilled soil.

Taste: in the mouth it is soft and velvety, with sweet tannins and pleasantly acidic aftertaste.

Nutritional value information:

1 g alcohol: 8kcal

1 l dry wine at 10°: 600kcal

Pairings:

Wine suited to red meat and game especially furred. also excellent with duck breast, baked guinea fowl, and the medium-aged cheeses.

Service Temp.:

14-16 °C in large glasses.

Storage:

In a cool dry place, away from light and heat sources.

Type of packaging and arrangement for marketing:

0.75l glass bottles packed horizontally in cardboard boxes containing 6 bottles.

