NETTARE DI BACCO

RECIOTO DI SOAVE DOCG



DENOMINATION:
NETTARE DI BACCO RECIOTO DI SOAVE DOCG

ALCOHOLIC STRENGTH:
14 % VOL.

REDUCING SUGAR:
80 G/L

TOTAL ACIDITY:
6.6 G/L

PRODUCTION AREA:
SOAVE CLASSICO AREA

GRAPE VARIETY:
100% GARGANEGA

PRODUCTION FOR HECTARE:
ABOUT 60 QUINTALS.

GRAPE HARVEST:
MID-SEPTEMBER.

VINIFICATION:
SELECTION OF THE BEST FRUIT WITH THE HIGHEST SUGAR CONTENT IS HAND-PICKED INTO SMALL CRATES AND LEFT TO SEMI-DRY IN SPECIAL DRY AND WELL-VENTILATED ROOMS CALLED "FRUTTAI". AT THE END OF JANUARY THE FRUIT IS SOFT PRESSED AND THE WINE IS PUT INTO STAINLESS STEEL TANKS TO FERMENT AT A CONTROLLED TEMPERATURE OF BETWEEN 18- 20°C.

ORGANOLEPTIC:
STRAW-YELLOW WITH LIVELY GOLD HIGHLIGHTS; FLORAL BOUQUET; FULL-BODIED, SWEET AND HARMONIOUS ON THE PALATE.

FOOD MATCHES:
IDEAL WITH ALL KINDS OF DESSERT.

TEMPERATURE:
SERVE AT 13–14 °C.

MONTE
TONDO