

SUAVIA

ACINATIUM

RECIOTO DI SOAVE IS A TRADITIONAL WINE. FOR US IT IS FOR FAMILY REUNIONS AND A WORTHY ENDING FOR THOSE INTERMINABLE CELEBRATION LUNCHES. IT IS THE FIRST DROP OF WINE THAT YOU WOULD GIVE A CHILD TO TASTE AND USED TO BE GIVEN TO NEW MOTHERS AS A TONIC. IT IS A MATERNAL WINE AND ALMOST MEDICINAL. THE SWEETNESS OF THE DRIED GARGANEGA GRAPES IS AS ENVELOPING AS A HUG.

Technical Data

Classification: Recioto di Soave D.O.C.G.

First vintage: 1983

Number of bottles produced:

Grapes: 100% Garganega

Grape production per hectare: 85 quintals

Start of harvest: first half of September

Harvesting method: manual - careful selection of grapes in crates

Quantity of grapes for drying: 50 quintals

Raising: natural drying and/or ventilation

Drying time: 6 months

Pressed: March of the year after the harvest

Must yield: 30%

Alcohol fermentation: in barrels with natural yeasts

Alcohol fermentation time: 25-30 days

Alcohol fermentation temperature: 14-16 °C

Malo-lactic fermentation: not carried out

Maturation: in oak barrels for 24 months in contact with its own sediment, with no racking and with repeated batonages. Then, in steel tanks for a further 12 months.

Filtration: only one membrane filtration before bottling

Affinamento: 12 months in the bottle

Released:

Analysis: Alcohol contents: 13,90 % by volume - Total acidity: 6.50 g/l pH: 3.50 - Reduced extract: 36.00 g/l



Vineyard Profile

Monte Castellaro

Type of Soil: of volcanic origin

Because of its fortunate position on the summit of the Castellaro hill, this vineyard brings together all the features indispensable for producing grapes suitable for the drying.

Organoleptic Profile

Colour: amber.

Nose: sweet aromas of honey, apricot and candied fruit. It delivers balsamic hints of peppermint and eucalyptus.

Palate: smooth, silky and long-lasting.

Serving temperature: 14 - 15 °C

Best with...

it can be drunk alone as a "meditation wine" or with food. It is very good with herbal, salted or sharp cheeses, patè de foie gras and all those foods that bring out its emollient quality. Excellent with all dry pastry products.

Veneto regional cuisine:

Zaleti (Venetian dry biscuits), baicoli (Venetian dry biscuits), fregolotta cake, Cimbro di fossa cheese with acacia honey, mandorlato of Cologna Veneta (Christmas' typical dessert made of almonds and honey).