

RECIOTO SPUMANTE



GRAPES: Garganega

VINE AGE: Various vineyards planted between 1997 and 2012

ALTITUDE: Between 400 and 650 f.a.s.l.

EXPOSURE: South, South-West

SOIL: Volcanic soil



WINEMAKING

After the manual harvest the best bunches are stored to dry for about 90 days. The grapes are pressed through a soft pressing that reaches a maximum of 0.2 bar. The nectar obtained is introduced into thermo-conditioned steel tanks for cold decanting; subsequently follows the start of fermentation which continues with indigenous yeasts.

Once the fermentation is complete and the first racking has been carried out, the wine is left to mature in steel tanks until the moment of the second fermentation which takes place according to the Charmat method.



REFINEMENT

Few months in bottle



TASTING NOTES

Golden pale yellow color.

The perlage is thin, persistent and joyful.

Intense and complex bouquet with floral and honey scents.

The taste is fresh, creamy, a perfect balance between sweetness and freshness which creates a persistent and extremely appealing final.