



# MONTECROCETTA RECIOTO SPUMANTE DOC

**Type of wine**

white sparkling dessert wine

**Location of the fields**

locality Montecrosetta and Monte Piare

**Age of the vineyard**

over 30 years

**Type of terrain and position**

hilly earthy basaltic tuff of volcanic origin

**Type of grapes**

100% Garganega

**Grape-gathering**

selected mature and sound grapes in cases

**Grape care**

careful drying process in naturally aired trellisses for at least 90 days

**Alcoholic content**

12,9%

**Sugars**

100 grams per litre

**Acidity**

5,8 grams per litre

**Ageing: in casks**

3 months in tonneau

6 months in bottles

**Life of the wine**

from 3 up to 5 years if conserved according to good rules of preservation

**Type of bottle**

"champagnotta"

**Packing**

carton box with 12 or 6 bottles

**Perlage**

delicate and persistent

**Colour**

golden yellow with amber reflections

**Bouquet**

intense, seducing with delicate raisin hints

**Flavour**

fruity, sweet with a full taste of raisin

**Matching**

it is precious companion for all sweets, excellent for "Pandoro"  
(typical Italian Christmas cake)

