



MONTECROCETTA RECIOTO SPUMANTE DOC

Type of wine

white sparkling dessert wine

Location of the fields

locality Montecrocetta 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)

