



RECIOTO DI SOAVE DOC "SAN ZENO"

Grape variety:
100% Garganega.

Characteristics

The best bunches of grapes, in this case those with the highest sugar level and with a low number of grapes, are selected from the various Garganega vineyards. Another selection is made in the winery and the bunches are hung on vertical nets where they are left to dry for five or six months. Towards the end of February, these dry grapes are given a light pressing. Fermentation takes place in casks for two to three months and the wine is aged in these for another 15-18 months.

Drinking / Storage

Excellent as a dessert wine, it may also be served with mature cheeses, while its complexity means that it only can improve with time. The crisp acidity contrasts pleasantly with the sweet, vanilla and, at times, spicy flavour, and the bouquet of almonds and ripe fruit. It should be stored in a cool, dark place in a horizontal position. It can be drunk after three or five years and, for exceptional vintages, even after ten years. We suggest that you serve it at 14-16°C.

GOLD MEDAL "Douja d'Or" - 12th National Competition "Vini DOC e DOCG", 1984 - Asti.
DIPLOMA WITH DISTINCTION International Wine Competition, 34th VINITALY 2000 - Verona.
GOLD MEDAL - County Fair Wine Competition, 2002 - Los Angeles.
SILVER MEDAL - International Organic Wine Expo 2002 - New York.