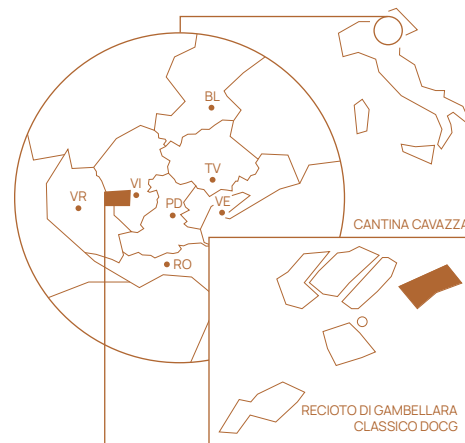


# Recioto di Gambellara DOCG

Vino  
Spumante



*The best Garganega harvested in the company's historic vineyards are dried in boxes, the raw material for this sweet sparkling wine that combines tradition and innovation.*



	<b>SIGHT</b> Golden yellow, with amber reflections.	<b>SMELL</b> Apricot and caramel.	<b>TASTE</b> Good structure and softness, with fruit aromas exotic and vanilla.	
--	--	--------------------------------------	--	--

TECH INFO	<b>ORIGIN</b> The grapes come from the classic area of Gambellara.	<b>HARVEST TIME</b> Mid-September, with hand harvesting and selection of the best grapes from our vineyards.
	<b>SOILS</b> Volcanic, calcareous	<b>DRYING METHOD</b> The bunches of Garganega are stored in small boxes inside special rooms called "fruit sellers", whose essential characteristic is be dry and well ventilated for approximately 3 months.
	<b>GRAPE VARIETY</b> Garganega 100%	<b>WINEMAKING</b> Following the first fermentation, we proceed with decanting into an autoclave for second fermentation with Charmat method, refinement on the yeasts for 2 months.
	<b>TRAINING SYSTEM</b> Pergoletta veronese	
	<b>ALTITUDE</b> 120-220 meters above sea level	
	<b>ASPECT</b> SW	
	<b>AVERAGE AGE OF THE VINES</b> 30 years	



ANALYTICAL CHARACTERISTICS	<b>ABV</b> 12% Vol.	ORGANOLEPTIC PROPERTIES	Intense golden yellow color, with amber reflections. Presents on the nose almond aromas, jam apricots and exotic fruit. On the palate the sensation of sweetness prevails, with notes of vanilla and candied fruit.
	<b>SUGAR RESIDUAL</b> 90 g/l		<b>SERVICE TEMPERATURE</b> 8-10 °C
	<b>TOTAL ACIDITY</b> 5.8 g/l		<b>PAIRINGS</b> Traditionally it is combined with perfection with leavened desserts, beyond biscuits in general, cheeses.
			<b>BOTTLE</b> e 750 ml