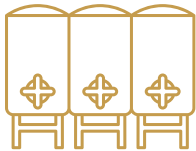


## Recioto di Soave

-Silvano Piacentini-

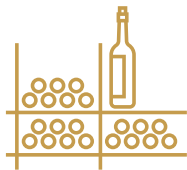


Italy  
Veneto  
Verona



### VINIFICATION

The grape clusters are left to rest in the traditional "fruttai", dry and well-ventilated rooms suitable for the appassimento process.



### AGEING

Fermentation takes place in January, followed by maturation in barriques for about 10-12 months. The wine then rests in bottle for a further 12 months.



Amber yellow in colour with golden highlights.



### TASTING NOTES



The bouquet is refined and elegant, with notes of apricot, vanilla, and spices.



### CLASSIFICATION

D.O.C.G.

### WINE TYPE

White, sweet

### ALC./VOL.

13%



### GRAPE VARIETIES

Garganega

### AGRICULTURAL SYSTEM

Conventional

### HARVEST

Mid September



On the palate it displays an enveloping sweetness that merges into a fresh, lingering finish.