

Recioto di Soave

-Silvano Piacentini-

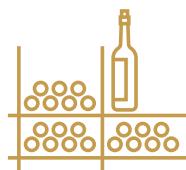


Italy
Veneto
Verona



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.