

ACINATIUM

RECIOTO DI SOAVE DOCG 100% GARGANEGA



IT HAS BEEN PRODUCED FOR CENTURIES IN EVERY LOCAL FARMHOUSE; IT WAS A TONIC FOR NEW MOTHERS AND THE WINE USED FOR MASS. THIS IS WHY, FOR US, IT IS THE WINE FOR FAMILY GET-TOGETHERS AND CELEBRATION DINNERS. FRESH AND BALANCED. THE SWEETNESS OF DRIED GARGANEGA IS AS ENVELOPING AS A HUG.

VINEYARD

The grapes are selected from a small vineyard belonging to the u.g.a. Castellaro which is located at an altitude of about 230 meters and is characterized by a volcanic soil rich in a pebbly basaltic skeleton. Given its enviable summit position, this vineyard summarizes all the morphological and climatic characteristics essential to produce grapes suitable for drying.

DATA SHEET

First year of production: 1983

Harvest: manual in box in mid-September

Maturation material: steel

Alcohol content: 13,50 % Vol.

Alcoholic fermentation: in steel by indigenous yeasts

Duration of alcoholic fermentation: 25-30 days

Alcoholic fermentation temperature: 14-16 °C

Malolactic fermentation: carried out (depending on the vintage)

Maturation: in steel tanks for at least 24 months in contact with its lees without any decanting

Filtrations: only one membrane filtration before bottling

Refinement: 12 months in the bottle

ORGANOLEPTIC PROFILE

Color: bright gold.

Nose: dense and stratified. Notes of honey and candied citrus fruits are combined with sensations of dehydrated apricot and ginger.

Palate: its rich sweetness is tempered by an excellent acidic-savory shoulder. Long aromatic persistence.

Serving temperature: 14/15 °C

BEST WITH

Excellent with all dry pastries. It goes well also with a selection of blue and very mature cheeses.

SUAVIA

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