

CA' RUGATE

VITICOLTORI
IN SOAVE E VALPOLICELLA

LA PERLARA RECIOTO DI SOAVE

Denomination: RECIOTO DI SOAVE DOCG

BRIGHT GOLDEN IN COLOUR. INTENSELY PERFUMED WITH FLORAL NOTES AND HINTS OF SULTANAS, DRIED FIGS, NUTS AND SPICES. RICHLY SWEET AND LINGERING IN THE MOUTH. AT ITS BEST AFTER AT LEAST ONE YEAR IN BOTTLE.



Grape Variety:
100% GARGANEGA



Area of Production:
A SELECTION OF THE BEST GRAPES FROM CA' RUGATE'S VINEYARDS IN TREMENALTO IN MONTEFORTE D'ALPONED.

Soil:
VOLCANIC, RICH IN MINERALS.



Yield:
80 QUINTALS PER HECTARE



Wine Making Process:
THE GRAPES ARE ALLOWED TO DRY GENTLY IN WELL-VENTILATED ROOMS FOR AROUND 6-7 MONTHS, CONCENTRATING THEIR FLAVOURS AND SWEETNESS. IN SPRING THE DRIED GRAPES ARE PRESSED AND FERMENTED IN BARREL WITH NATURAL YEAST THEN ALLOWED TO MATURE IN WOOD FOR 10-12 MONTHS.



Food Pairings:
CAKES AND PASTRIES; BLUE VEINED CHEESES; FOIE GRAS.
IDEAL FOR: AFTER A MEAL; MEDITATION



Alcohol:
13.5% CIRCA

Suggested initial serving temperature:
10°C



Production:
10.000

Bottle Size:
500 ML - 1500 ML - 3000 ML