

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'ALPONE.

Soil:

VOLCANIC, RICH IN MINERALS.



Harvest:

HAND PICKED DURING THE LAST TWO WEEKS OF SEPTEMBER, AND LAID FLAT IN SMALL WOODEN BOXES CONTAINING AN AVERAGE OF JUST 6 KILOGRAMS. THIS ALLOWS GOOD AIR FLOW DURING THE CRUCIAL DRYING PROCESS.

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, SWEETNESS AND COLOUR. IN SPRING, THE GRAPES ARE CRUSHED, FERMENTATION STARTS WITH NATURAL YEAST AND THEN THE MUST IS FILLED INTO BARRIQUES TO FINISH FERMENTING. THE WINE MATURES IN WOOD ON ITS LEES 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:

5.000 BOTTLES CIRCA

Bottle Size:

500 ML - 1500 ML - 3000 ML