



MONTELLIANA



RECANTINA
DOC MONTELO ASOLO
• 750 ml

Recantina is currently the only indigenous grape variety cultivated in the Montello and Colli Asolani area, with a very limited surveyed vineyard area

• **PRODUCTION AREA**

Vine Variety : 100% Recantina

Production Zone: Montello and Asolani Hills

Training System: Guyot and Spurred Cordon

• **TECHNOLOGY**

Harvest Period: the end of September

Vinification: Skin maceration with must/wine through traditional red vinification for 10–12 days, followed by malolactic fermentation and at least 3 months ageing in concrete tanks on fine lees with periodic bâtonnage. Then 50% of the wine is aged in barriques for 2 months.

Bottle Aging: at least 1 months

• **CHEMICAL CHARACTERISTICS**

Alcohol Content: 12,5% vol

Residual Sugar: 3 g/l

• **ORGANOLEPTIC CHARACTERISTICS**

Appearance: Bright, vivid red

Palate: Dry, with good acidity and soft tannins

Nose: Intense red fruit, plum and redcurrant, with floral notes of violet and cyclamen

• **SERVICE**

Store in a cool place with constant humidity and away from light.

16 - 18 °C just opened

