Ca' Rugate

DENOMINATION: Recioto di Soave DOCG
GRAPE VARIETIES: 100% Garganega
AREA OF PRODUCTION: A selection of the best grapes from Ca' Rugate's vineyards in Brognoligo di Monteforte d'Alpone
SOIL: Volcanic, rich in minerals
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
PRODUCTION: 10.000 bottles
TASTING NOTE: 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 dessert wine very good also with cheese. At its best after at least one year in bottle
SERVING: perfect on its own, or at the end of a meal. A lovely partner with cakes and pastries, foie gras and blue veined cheeses.

Alcohol: 13.5%
Suggested initial serving temperature: 10°C