



# SIGILLO

## Recioto di Soave DOCG



**VARIETY:** Garganega.

**VINEYARDS:** Soave Classico area, carefully selected grapes.

**HARVEST:** middle of September

**VINIFICATION:** harvested bunches are dried carefully in "fruttai", special well ventilated rooms ideal for drying grapes.

**AGEING:** the must is fermented in barrels where it remains for ten to twelve months. It is left to rest in the bottles for further more than 12 months.

**APPERANCE:** amber with gold hues.

**NOSE:** elegant with apricoat hints, vanilla and spices.

**PALATE:** soft and embracing in the mouth with freshness finish.

**ALCOHOL CONTENT:** 13.5% vol.

**FOOD MATCHING:** this wine goes well with dry desserts and pastries, dried fruit and nuts or pleasant conversation.

**SERVE:** it is recommended to serve at 12-13°C.



Cantina di Monteforte

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