



ARALDO

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 steel containers. It is turned into sparkling using tank (or charmat) method.

APPERANCE: bright yellow colour.

NOSE: fine and elegant with hints of raisin, honey and ripe grapes.

PALATE: smooth, silky and long-finish with a characteristic almond aftertaste.

ALCOHOL CONTENT: 12% vol.

FOOD MATCHING: this wine goes well with all kinds of cakes and pastries.

SERVE: it is recommended to serve at 6-8°C.



Cantina di Monteforte

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