



VILLA CANESTRARI

dal 1888



RECIOTO di SOAVE DOCG

GRAPES:

Garganega

AREA OF PRODUCTION:

The foothills of Colognola ai Colli, on favourably exposed clayey and *tuffaceous* soils.

TRAINING SYSTEMS:

Pergola Veronese (around 3500 vines/45,000 buds per hectare).

YIELD PER HECTARE:

About 9000 kg of grapes (6000 litres of wine), following summer pruning.

HARVEST PERIOD:

Starting around mid-September and ending in mid-October; two passes through the vineyards, and selection of only the very best grapes for the drying process.

WINEMAKING:

Crushing in February or March without destemming; a long maceration (15 days) until the fermentation starts, then separation of the free-run must to encourage the extraction of fragrances and high-quality natural tannins. Slow fermentation in *barriques* and first racking at the end of May. The wine is transferred into oak barrels to complete the natural fermentation process, leaving about 120g/litre of residual sugar that will be present in the finished wine.

After two years, racking, light filtration and bottling. The wine matures for several months prior to release.

SERVING SUGGESTIONS

Pandoro di Verona, panettone, creamy desserts and dry pastries are all ideal matches for this wine. More unconventionally, it is worth trying with *foie gras* or blue, salty and/or strongly-flavoured cheeses (served on their own or with honey, jam or *mostarda*). Serve it cold as an incomparable *fin-de-repas*.

SOME ANALYTICAL DATA:

Alcohol	13.50
Sugars	120 g/litre
Total acidity	6.10
pH	3.33
Free and total SO2	28 - 103