



CASAROTTO
AZIENDA AGRICOLA

Recioto di Soave D.O.C.G. “Divino”

(Bottiglia da 0,500 lt.)

DENOMINATION:

Recioto di Soave D.O.C.G.

ALCOHOL CONTENT:

13 %

GRAPE VARIETY:

100%: Garganega

AREA OF PRODUCTION:

Area of Alpone valley, in the north-eastern part of Soave.

HARVEST:

Completely harvested and selectioned by hand at the end of September.

The grapes are left into little plastic boxes located into aired places, where they are constantly controlled.

TECHNIQUE:

The grapes are left to dry into aired places, where they are constantly controlled and cleaned up until the moment of pressing (In mid-late March).

Meanwhile, a noble rot grows upon the grapes, which gives to the wine its typical aroma.

After a soft pressing, the must is left to a slow fermentation, partly into stainless steel tanks and partly into barriques.

TASTING NOTE:

A wine with a bright golden yellow colour and a noble, intense, fruity and harmonious bouquet, pleasantly almond-flavoured.

It's characterized by hints of dried and wither flowers, ripe fruit, jams and fruit in syrup like raisin, apricot and dried fig.

RECOMMENDED PAIRINGS:

An intriguing meditative wine, which pairs very well with typical Verona's sweets like pastries, jam tarts and raisin cakes.

It's also an excellent combination with blue or spicy cheeses, honey and mustards.

SERVING TEMPERATURE:

12-14°C

Recioto di Soave
D.O.C.G.



SOCIETA' AGRICOLA CASAROTTO PRODUZIONE E VENDITA VINI D.O.C.

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