

# LA PERLARA RECIOTO DI SOAVE

DENOMINATION: Recioto di Soave Docc

GRAPE VARIETY: 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.

HARVEST: By hand during the first 10 days of September.

WINE MAKING PROCESS: The grapes are allowed to dry gently in well-ventilated rooms for around 6-7 months, concentrating their flavors 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.

ORGANOLEPTIC ASPECTS: Bright golden in color. Intensely perfumed with floral notes and hints of sultanas, dried figs, nuts and spices. Richly sweet and lingering in the mouth. At its best after at least one year in bottle.

FOOD PAIRING: 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: 50°F



*Ca' Rugate*

VITICOLTORI IN  
SOAVE E VALPOLICELLA