

# RECIOTO di GAMBELLARA DOCG Spumante Dolce





# RECICCIOTTO

Spumante  
di  
Gambellara  
Docg

**Name** Recioto di Gambellara Docg  
**Wine classification** Recioto di Gambellara Spumante Docg  
**Grapes variety** Garganega 100%  
**Production area** Montebello loc.Selva, in the hearth of Classic Doc area of Gambellara

**Bottles produced** 8.000 (0.750 lt)

**The vineyard**

*Name* - Brusasegala and Busa, property of Dal Maso Company

*Age of grapes* - 31 years

*Soil* - clay basaltic of volcanic origin

*Exposure* - South/East

*Altitude* - Hill, 80-100 mt above sea level

*Planting density* - 4.000 vines/ hectare

*Training system* - open trellis

*Nr of buds per plant* - 18

*Yield per hectare* - 120 quintals

*Cultivation* - spare fertilization and thinning out of exceeding grapes

**Harvest period and method**

End of September, hand picking in crates

**Vinification**

*Brief description:* after drapes have matured and gently pressed in December, the juice is clarified by cold stabilization and then inoculated with a selected pure yeast. Sparkling process: Charmat method with reefing on the yeasts for 4 months.

*Fermentation equipment* - stainless steel tanks

*Fermentation temperature* - 10° - 12° C

*Maceration period* -

*Fermentation period* - 30 days

*Maturation period* - 2 months in autoclave

*Bottling period* - End of June, in the first year after harvesting

**Chemical information about the product**

*Total acidity*- 5,9 g/l

*Ph* - 3,27

Tot. dry extract. g/l 32

Alcohol contents, % - 12,20

Reducing sugars, g/l - 95

Tot. SO<sub>2</sub>, mg/l - 85

Free SO<sub>2</sub>, mg/l - 27

**Description**

Deep yellow colour, with fine persisting perlage;

Intense aroma of ripen fruits

Delicately sweet flavour, with pleasant notes of candied fruits

**Ageing potential**

3-4 years

**Food coupling**

Typical wine for dessert, it is excellent also as an aperitif or with pandoro and panettone (Christmas cakes).

*With some Vicenza's traditional meals...*

Cold pineapples dessert, "crostoli" and "colomba" (Carnival and Easter typical cakes) toasted bread with green onion and Vicenza's "soppressa" dop

**Service temperature**

*Temperature* -8°-10°C.; uncork at the time of serving

**Sizes available**



0,75 lt