

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

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

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