



Recieto di Soave D.o.c.g. "Oro"

A sweet wine obtained from a selection of the best grapes, harvested with care from two plots on the estate: Albare and Ronchetto. Allowed to shrivel in the fruit shed, they are pressed in early spring.

The must obtained ferments and refines in barriques for 12/18 months.

It then remains bottled for about 6/12 months before being sold.

Variety: Garganega.

The golden-coloured wine obtained gives this wine its name, with its floral scent of apricots, apples, almonds and vanilla.

It is round, and persistent in the mouth, with a balanced sweetness.

It works well with dry sweets and aged or blue cheeses. Excellent wine for meditation.