



GUERRIERI RIZZARDI

RECIOTO
2015
Recioto di Soave DOCG

VINEYARD:

Hand selected grapes from several hillside vineyards in Soave. The vines are up to 40 years old and have an excellent southern aspect. Harvest is methodical and very selective.

Soil: limestone rich soil on volcanic stony surface

Surface area: several ha

Vine density per hectare: 3,500

Training: Pergola

WINEMAKING & AGEING:

Made from 100% dried grapes, dried in wooden boxes for a few months. The grapes are then de-stemmed and fermented for 20 days in 25 hl stainless steel tanks before they are placed in their barrels for maturation.

Grape: Garganega

Maturation: 30 months in stainless steel vats and 5 hl oak barrels

Production: limited production of 2,666 numbered bottles



ANALYSIS:

Actual alcohol content: 13.87 %

Total acidity: 5.91 g/l

PH: 3.74

Reducing sugar: 144 g/l

PRESS:

- *New vintage not yet reviewed*

TASTING NOTES:

Easily one of the most concentrated vintages of the Recciuto, the 2015 has an abundance of ripe stone fruit in the aroma and classic characters of citrus peel and honey. The sweetness is balanced by the wine's crisp structure and lively freshness, all adding up to a well-rounded dessert wine. Drink lightly chilled.
(DS. 28/09/2018)

Food: With desserts and cakes but not overtly sweet: meringue and lemon meringue; sponge cake; short crust pastry. Soft, mature cheeses.

Drink: up to 10 years from the vintage