

PS  
WINE

premium wine selection

Vini di Qualità



# Recioto di Soave

*Silvano Piacentini*

|                       |                             |
|-----------------------|-----------------------------|
| <b>CLASSIFICATION</b> | D.O.C.G.                    |
| <b>TYPE</b>           | Sweet                       |
| <b>REGION</b>         | Veneto, Soave classico area |
| <b>PROVINCE</b>       | Verona                      |
| <b>GRAPE VARIETY</b>  | Garganega                   |
| <b>HARVEST</b>        | Mid September.              |

## VINIFICATION

Harvested bunches are dried carefully in “fruttai”, special well ventilated rooms ideal for drying grapes.

## MATURATION

The must is fermented in barrels where it remains for ten to twelve months. It is left to rest in the bottles for further more than 12 months.

## TASTING NOTES

This wine shows an amber with gold hues colour. On the nose it is elegant with apricot hints, vanilla and spices.

The palate is soft and embracing in the mouth with freshness finish.

The wine goes well with dry desserts and pastries, dried fruit and nuts or pleasant conversation.

## SIZES AND SPECIAL PACKAGING

50 Cl.