

SANDRO DE BRUNO
AZIENDA AGRICOLA



Denomination: *RECIOTO DI SOAVE DOCG*



Name: *CANSIGNORIO*

Origin of the name: "Cansignorio" was a famous man of the ancient family "Scaligeri".

Production Area: Monte Calvarina (600 Mt a.s.l.)

Grape variety: 100% Garganega

Vines per hectare: 4000

Training system: Pergoletta Veronese

Sun exposure: South

Soil: Volcanic with basaltic rocks

Yield per hectare: 90 ql. grapes

Harvest: Manual harvesting using crates during the third week of September.

Vinification: The grapes are laid in the loft for drying until the first week of March.

Fermentation: The bunches are dried until the first week of March.

Maturation: The whole process ends with the bottling in early December.

Colour: Golden bright yellow

Nose: Intense and fruity with hints of vanilla, and acacia honey with floral nuances.

Palate: Rich, soft and warm, refined, it has a persistant finish.

Alcohol: 13,5 % vol.

Serving Temperature: 12 ° C

Shelf Life: 5/7 years

Food Pairing: Pastry such as almond based sweets, focaccia with grapes, fruit based cakes, fat cheeses and blue cheeses (Stilton, Rockford, spicy Gorgonzola).

Awards: Rated 92 points on Wine Enthusiast Magazine



92 points

Sandro de Bruno 2007 Monte Calvarina Garganega (Recioto di Soave)

Here's a lightly oak-aged Recioto di Soave that opens with an intensely golden color and beautiful aromas of raw honey, roasted almond and chestnut, backed by candied fruit and apricot. — M.L. Published 12/31/2010