



Area: Roncà, Verona  
Grape: Garganega 100%  
Soil: volcanic with basaltic rocks  
ASL: 300meters  
Exposition: south  
Area Under Vines: 2,5 H.a  
Vineyard Age: 20 years  
Yield per Hectar: 100 q.li  
Acidity: 6  
pH: 3,45  
Sugars: 190 g/l  
Sulphites: 90 mg/l  
Alcohol: 13,5% vol.  
Production: 6.000 bt

# Cansignorio

## Recioto di Soave DOCG

### VINIFICATION

Harvest in small boxes of 4 kg during the third week of September. The grapes are laid in the "fruttaio" for the drying until the first days of March, then we proceed with crushing. The wine is fermented in stainless steel tank and aged in french oak barrels for 2 years at least.

### DESCRIPTION

- Golden yellow, bright and bold.
- On the nose, ripe exotic fruit, toasted almond, marron glacè, vanilla, hazelnut and candied citrus. Light notes of acacia honey and floral notes.
- The palate is soft, full-bodied, rich, enveloping. It exudes freshness and refined persistence.

Serving temperature: 12 °C

Longevity: 10/15 years

### FOOD PAIRINGS

Sweet and mineral, enveloping and well balanced, savory and persistent, it goes well with:

- Classic dry pastry and traditional desserts:
- Almond cakes, Cantucci, Recioto biscuits;
- Focaccia with raisins; Fruit tarts; Macafame.
- Fat, aged and blue cheeses.



### The chef's advice

Gorgonzola semifreddo, sponge cake with EVO oil and sage.