



CANSIGNORIO

RECIOTO DI SOAVE D.O.C.G

VINIFICATION AND AGEING

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 30 HI French oak barrels for a period of 18 months.

DESCRIPTION

Golden yellow, bright and bold.
On the nose, ripe exotic fruit, toasted almond, marron glacé, 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.

Serve at 12 °C ca.

FOOD PAIRING

Perfect with dry pastry as almond cakes, simple pastries, focaccia with grapes, fruit tarts.
Recalling the tradition of the territory, it can be combined with the typical dessert of Gambellara, composed of Recioto and almonds, the "Brasadelo".

Also excellent pairing with fat and blue cheeses; staying in the area of Verona, we suggest the Blue of Lessinia.

HISTORY

The Soave area was already counted for the production of the so-called Ancinatici (passiti) white wines since the fifth century AD, but the first recognition was conferred only in 1906 at the Milan Trade Fair.

The wine Recioto di Soave takes its name from the "recia", that is the typical wing of the bunch of Garganega grape, which in the tradition was used to hang grapes for drying.

Recioto di Soave was the first wine from Veneto, in 1998, to boast the Denominazione di Origine Controllata e Garantita (DOCG).

The Recioto di Soave DOCG "Cansignorio", named after a famous character of the Scaligera Family, is the highest expression of the Garganega grape, which is left to dry on mats until the Easter period, during which traditionally the pressing takes place. The process gives the color of gold with amber reflections to the wine, which contains hints of dried flowers, Golden-Apple jam, and a slight aroma of anise.

In the mouth it is sweet and fresh at the same time, full of great persistence and harmony.

STATISTICS OF THE VINEYARD

Area: Monte Calvarina, Verona
Grape: Garganega 100%
Soil: volcanic with basaltic rocks
ASL: 300 meters
Exposition: south
Area Under Vines: 2,5 H.a
Vineyard Age: since 2003

STATISTIC OF VINIFICATION

Yield per Hectar: 100 q.li
Acidity: 6,0
pH: 3,45
Sugars: 190 g/l
Sulphites: 90 mg/l
Alcohol: 13,5 % vol.
Production: 6000
Fermentatio Container: Oak Barrels
Elevation: 2 years on fine lees
Longevity: 10/15 years