



FRANCHETTO

Santin Duico Recioto di Soave DOCG

VILLAGE

Terrossa di Roncà – Verona, Italia

VINEYARD ALTITUDE

220 - 230 m.a.s.l.

SOIL

Clay basaltic (volcanic origin)

AVERAGE AGE OF THE VINES

> 35 years

GRAPE VARIETY

Garganega

HARVEST PERIOD

First days of September

HARVEST

By hand using crates

VINIFICATION

The grapes, harvested by hand in small crates, are left drying for at least four months. The grapes are then destemmed and crushed softly. The fermentation takes place in stainless steel tanks at controlled temperature. The wine rests for two years before being bottled.

SENSORY ANALYSIS

The wine shows a beautiful bright golden yellow. The nose is full, noble and you can easily smell notes of ripe fruit such as apricot and apple, chained with hints of honey and sweet almond. The palate rejoices to the contact with his sweet composure. It is soft and warm. There are also harmonious mineral notes typical of the soils in which are raised our vineyards, which gives the wine a touch of lightness.

BEST WITH

Its refined elegance and its freshness, in which you can perceive honey and dried citrus, is perfect with dried cake. Ideal with matured cheese such as "Monte Veronese". It's a perfect meditation wine if paired with cakes and with the sweet warmth of emotions.

SERVING TEMPERATURE

10 – 12°C

ON THE WINE LIST

"Santin Duico" Recioto di Soave DOCG – Franchetto



Franchetto soc. agr.

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