



# FRANCHETTO

## Recorbian

### *Soave Superiore DOCG Roncà – Monte Calvarina*

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#### VILLAGE

Terrossa di Roncà – Verona, Italia

#### VINEYARD ALTITUDE

90 – 230 m. a.s.l.

#### SOIL

Clay basaltic (volcanic)

#### AVERAGE AGE OF THE VINES

> 40 years

#### GRAPE VARIETY

100% Garganega

#### HARVEST PERIOD

70% end of September – 30% end of October

#### HARVEST

By hand

#### VINIFICATION

The grapes are destemmed and crushed. Soft pressing. Fermentation in stainless steel tanks at controlled temperatures. One year of aging in stainless steel tanks and another year of aging in the bottle before to go in the market.

The 30% of the Garganega grapes are picked-up 3-4 weeks later in order to have a more complex aroma.

#### SENSORY ANALYSIS

From the best Garganega grapes – late harvested-, wisely cultivated by Antonio and Giulia Franchetto, is born Recorbian. It is straw yellow with golden highlights, and on the nose it is delicate and fascinating. Its softness is well balanced by freshness and sapidity, typical characteristics that emerge directly from our soil.

The good persistence and the elegant pleasantness are witnesses of a strong and intriguing body that you will discover sip after sip.

#### BEST WITH

Excellent with first courses such as risotto and pasta al forno with vegetables. Well paired with white meat main courses and not too elaborated red meat dishes. It is also well paired with spicy meats such as the soppressa veneta. In addition, it is well paired with semi-matured cheese varieties such as the Monte Veronese DOP mezzano.

#### SERVING TEMPERATURE

9 – 10°

#### ON THE WINE LIST

“Recorbian” Soave Superiore DOCG – Franchetto



Franchetto soc. agr.

[www.cantinafranchetto.com](http://www.cantinafranchetto.com) [info@cantinafranchetto.com](mailto:info@cantinafranchetto.com)