



MONTE GUGLIA

RECIOTO DI GAMBELLARA

Denominazione Origine Controllata Garantita

SPUMANTE DOLCE

It's the traditional sweet sparkling wine of the Gambellara area. Served at all special occasions and celebrations; its name is a tribute to the hills where the grapes originate.

GRAPE:

GARGANEGA 100%, own grown grapes.

VINEYARDS:

Open arbor and guyot systems, on volcanic origin soil (basaltic lava). Positioned on foothills at 150 m altitude in Gambellara VICENZA area. 20-30 year old vines. Grape production: 100 q./ha.

VINIFICATION:

In the middle of September, bunches are hand-picked according to their good quality and maturity. Then they are laid in trays and stored in a special dry, ventilated area called "fruttai". Here, the important drying or appassimento phase takes place. This natural working process is necessary to raise the grapes' sugars and lasts for a three months period. After that, the grapes are pressed and fermentation starts at a controlled temperature of 18°C. Slow fermentation promotes fresh and fruity aromas which embrace the other aromas developed during the appassimento, which together create a rare elegance.

TASTING:

Colour: golden straw yellow.

Perlage: delicate, fine and persistent .

Perfume: Fruity and fresh aromas; fine and delicate aromas typical of this grape. Taste: elegantly sweet, with a balanced fragrance. Round and fruity with a slight hint of dried fruit.

Alcohol content: 12,5%

SUGGESTED FOOD COMBINATIONS:

It's one of the most classic dessert or meditation wines. It's perfect paired with all desserts and cakes, ideal also with ice-cream and fruit.

Service temperature: 8-10°C

FORMATI DISPONIBILI:

750 ml glass bottle.