Recioto di Soave Classico Docg Mida Rocca Sveva

ROCCASVEVA

THE TREASURES

Grapes

100% Garganega

Vinification and maturation

The clusters are hand-picked, then receive a natural semi-drying for a minimum of 4 months. The clusters are pressed when at least 15-20% show "noble rot" (Botrytis cinerea), which gives the wine great richness on the nose and palate. After the fermentation initiates in steel, it continues in oak barrels, where the wine matures a further 12 months. It finally ages about 12 months in the bottle

Appearance

Rich gold-yellow with coppery highlights

Bouquet

Smooth and seductive, releasing impressions of candied and syrupped fruit, alongside notes of apricot, banana, fig, dates, and honey

Palate

Well-rounded and velvety, with a long-lingering, delicious finish

% Alcool 13.5%

Enjoy at 12°C.

Size 375 ml