

# Recioto di Soave Classico Docg Mida Rocca Sveva

ROCCASVEVA



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## 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 syruped fruit, alongside notes of apricot, banana, fig, dates, and honey

### *Palate*

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

*% Alcohol* 13,5%

 *Enjoy at* 12°C.

 *Size* 375 ml