

POESIE

Recioto di Soave

A sweet dessert wine that boasts an ancient tradition, it is still made in very small quantities from the finest Soave grapes left to dry on rafters. An extremely refined wine with a lively appearance, intense, fruity aromas, and a full-bodied palate that is mellow and velvety, warm, harmonious, and with the classic slightly bitter nuance. It marries perfectly with all desserts, blue cheeses and foie gras.

Best enjoyed at 10-12° C.

Vinification: A brief cold maceration on the skins for 24 hours, then fermentation in stainless steel.

Grapes: Garganega.

Alcohol: 12.5%.

Size: 500 ml

