



Col Foscarin

Recioto di Soave Classico DOCG

Attention and tradition

A wine that conveys the attentive selection of the best bunches. Of a slow natural drying of the grapes and their soft pressing. All with the utmost respect for tradition.

Grape variety: Garganega 100%
Type of viticulture: Certified organic
Altitude: 200 meters above sea level
Exposure: South
Soil type: Basaltic tuff stone of volcanic origin

Vineyard extension: 2 ha
Vine training system: Pergola Veronese
Vineyard density: 4,000 vines/ha
Grape production per hectare: 6,000 kg
Wine yield: 20%
Average age of vines: 30 years
Harvest period: End of September

Vinification

This wine is produced only in favourable harvests. The grapes are harvested in small wooden boxes and only the best clusters are used for drying. The boxes are placed in the loft (fruttaio) where natural ventilation assists the drying process. Five-six months later the grapes are pressed following a further selection. No sulphites are added during the vinification process.

Malolactic fermentation

No

Maturation

For the fermentation the must is racked into 228 litre barriques and this process is very slow due to the high sugar content, this also stops the fermentation process at 13 percent of alcohol. Some 18 months later the wine is prepared and bottled where it is layed-down for at least 6 months.

Analytical Data

Alcoholic strength: 13% vol.
Total acidity: 5.5 g/l
Sugar content: 150 g/l

Organoleptic Characteristics

Colour: Full golden yellow
Nose: Intense and elegant with a note of ripe citrus fruits and apricot jam.
Flavour: Rich on the palate, full bodied, elegant and with excellent persistence, notes of candied orange and peach.

Serving Temperature and Food Matching

Serving temperature: 12° C
Recommended with: Blue cheeses, dry pastries.

Bottle Sizes

0.375 Lt
0.750 Lt



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