



ZAMBON

Recioto di Soave DOCG “Le Cervare”

For unforgettable moments



DENOMINATION: Recioto di Soave DOCG

GRAPE VARIETY: Garganega

PRODUCTION AREA: Veneto, Verona, Roncà sul Monte Duello, Tenuta “Le Cervare” (200 m above sea level)

UPBRINGING SYSTEM: Veronese Pergola

HARVEST: manual selection of the best bunches, laid in case afterwards

VINIFICATION: the bunches are dried for six months in an aired room. The vinification is achieved through soft pressing and, later, barrique

REFINEMENT: 14 months in 225 l French barrique

ORGANOLEPTIC CHARACTERISTICS: straw yellow that blends with gold. On the nose, it recalls officinal herbs, apricot jam, dried fig, pineapple, and candied citron on a background of diffused mineral sensations. Dense and soft, it remains in tension thanks to its particularly sharp freshness and saltiness. This wine persists a long time in its significant sweetness

MATCH: dried patisserie, mostarda, cheese, and dark chocolate

PRODUCTION: 2000 bottles (750 ml)

ALCOHOLIC STRENGTH: 13%

TEMPERATURE OF SERVICE: 14-15°C

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