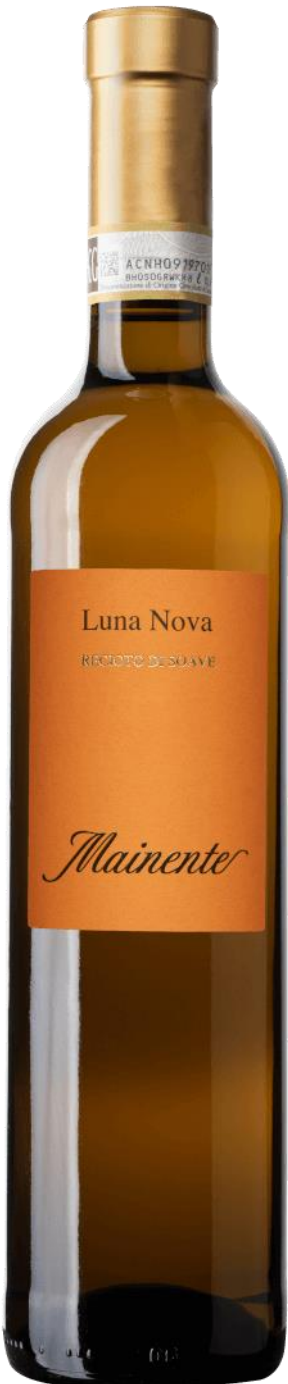


# Luna Nova

RECIOTO DI SOAVE



*Grape variety:* Garganega 100%

*Vineyard:* The grapes to produce Recioto di Soave are selected and hand picked in the middle of September. We choose only the best grapes because the skins must be strong for a good drying. The grapes remain in the drying room over traditional “arele” (drying racks) until middle / end of February for the appassimento.

*Winemaking:* Fermented and aged 50% in barrique and 50% in cement tank. The wine is bottled after one year of aging.

*Tasting notes:* A bright golden yellow with amber hues. The bouquet contains camomile flowers, acacia honey and dried apricots. The flavour corresponds to the scent, offering a wellbalanced, seductive path towards a fresh almond finish..

*Pairing:* It perfectly accompanies every kind of cake, especially those typical of Veneto.

*Serve at:* 10-12 °C

*Alcohol:* 14,50%

*Mainente*