

# Recioto di Soave Classico Docg Rocca Sveva

ROCCA SVEVA



ROCCASVEVA

## THE TREASURES



### *Grapes*

100% Garganega

### *Vinification and maturation*

The clusters are hand-picked, then receive a natural semi-drying for a minimum of 3 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. The wine matures a minimum of 12 months, half in steel and half in oak barrels

### *Appearance*

A rich, gold-yellow

### *Bouquet*

Rich impressions of well-ripened fruit with unmistakable notes of banana, apricot, tropical fruit, and honey

### *Palate*

Full-volumed, warm, smooth, and long-lingering, with an almond-scented finish that is lengthy and pleasant

*% Alcohol* 12,5%

 *Enjoy at* 10-12°C.

 *Size* 500 ml

## AWARDS



**91 POINTS**  
5 STAR WINES  
THE BOOK  
2018