

Capitel Recioto



GRAPE

Garganega 100%.

PLACE OF ORIGIN

Classic area of Gambellara.

VINTAGE

Second week of September.

DRYING PROCESS

“Picaio”.

PRESSING

Half of february; yield grape in must 26%; babo 28%.

WINE-MAKING

Fermentation in barriques for one year.

SOME HISTORY

The Garganega grape is selected in the oldest vineyards on the hills and it is suspended at the ceiling (picaio system). It will be pressed only at the mid of February.

TASTING COMMENTS

Intense golden yellow, a rich bouquet with all flavours of ripe fruits.

The taste is full and slightly sweet. Serving Temperature 14°.

Az. Agr. Cavazza cav. Domenico e F.lli

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