

# Recantina DOC Asolo Montello 2024

**GRAPE VARIETIES:**

Recantina DOC Asolo Montello.

**PRODUCTION AREA:**

Vineyard *Contrada dei Gatti* (Borso del Grappa, TV).

**ALTITUDE:**

about 200 m.a.s.l.

**TYPE OF SOIL:**

Soil rich in morainic skeleton.

**TRAINING SYSTEM:**

Spurred cordon and guyot.

**PLANTS PER HECTARE:**

3.500

**HARVEST PERIOD:**

Mid October.

**WINE PRODUCTION METHOD:**

Maceration on the skins for 15 days, racking and storage in stainless steel tanks until late spring. It is then transferred to wood (2,500-litre oak barrels) for 6 months.

**REFINING:**

Minimum 6 months in bottles.

**CHARACTERISTICS:**

Intense red colour with violet hues. The aroma is reminiscent of red fruits such as raspberries, redcurrants and plums. With floral hints of dog rose. The flavour is dry, fresh and moderately tannic.

**BEST SERVED WITH:**

Suitable for red meat and game dishes. Also excellent with mature cheeses.  
*Asolani cuisine: Beef fillet with Grappa truffle.*

**SERVING TEMPERATURE:**

18°C

**TECHNICAL DETAILS:**

Alcohol 12,5 % vol.  
Acidity 6,0 g/lit  
Net extract 29 g/lit

