

RECIOTO DI SOAVE NETTARE DI BACCO

Veneto, Italy

Monte Tondo

www.montetondo.it

Method & Production

Hand-harvested, estate-grown Garganega is carefully selected from the ripest fruit with the highest natural sugar levels. After harvest, the grapes are left to semi-dry in well-ventilated “fruttai” rooms. In late January, the dried fruit is transferred to stainless steel tanks to ferment with indigenous yeasts at a controlled temperature of 18–20°C, following a 24-hour maceration. The wine is then aged for 18 months in 500L tonneaux, including six months on the lees, before being bottled and allowed to rest for a further six months.

Tasting Notes

Straw-yellow in colour with bright, golden highlights. The nose is lifted and floral, offering delicate aromatic intensity. On the palate it is full-bodied, sweet yet beautifully balanced, with a harmonious, long, and elegant finish.

Food Matching

Ideal with almond cookies or pastafrolla and sbrisolona cake.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
MN0624	Recioto di Soave Nettare di Bacco	Garganega	2024	14%	Cork	6x0.5lt	No	No	No	No