



FRANCHETTO

Recorbian Soave DOC

VILLAGE

Terrossa di Roncà – Verona, Italia

VINEYARD ALTITUDE

220 - 230 m.a.s.l.

SOIL

Clay basaltic (volcanic origin)

AVERAGE AGE OF THE VINES

> 35 years

GRAPE VARIETY

Garganega 90% - Chardonnay 10%

HARVEST PERIOD

Mid September

HARVEST

By hand

VINIFICATION

The grapes are destemmed and crushed. Soft pressing. Fermentation in stainless steel tanks at controlled temperatures. Bottled in February.

SENSORY ANALYSIS

From the best Garganega grapes – late harvested-, wisely cultivated by Antonio Franchetto, is born Recorbian. It is straw yellow with golden highlights, and on the nose it is delicate and fascinating. Its softness is well balanced by freshness and sapidity, typical characteristics that emerge directly from our soil. The good persistence and the elegant pleasantness are witnesses of a strong and intriguing body that you will discover sip after sip.

BEST WITH

Excellent with first courses such as risotto and pasta al forno with vegetables. Well paired with white meat main courses and not too elaborated red meat dishes. It is also well paired with spicy meats such as the soppressa veneta. In addition, it is well paired with semi-matured cheese varieties such as the Monte Veronese DOP mezzano.

SERVING TEMPERATURE

9 – 10°

ON THE WINE LIST

“Recorbian” Soave DOC – Franchetto



Franchetto soc. agr.

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