



# Villa Mattielli



*Garganega and Trebbiano di Soave grapes perfectly blends together giving a warm, scented and charming wine.*

## RECIOTO DI SOAVE DOCG “AMBRA”

**ALCOHOL CONTENT:** 13%

**GRAPES:** Garganega 90%, Trebbiano di Soave 10%

**ORIGIN AREA:** Soave classic, hills

**SOIL:** volcanic, 200-250 msl

**TRAINING SYSTEM:** pergola veronese

**YIELDS PER HECTARE:** 90 q.li/ha




**HARVEST:** Middle October, the best grapes are hand-picked and laid on small trays.

**VINIFICATION:** The grapes goes through a drying process for about 5/6 months, in order to get a high concentration of the sugar and its best elements. The grapes are pressed in February and ferment in barriques, where the wine sits on its own lees. It refines in the same barrels for 6 months.

**AGEING AND REFINING:** Bottle ageing.

**TASTING NOTES:** Golden yellow colour. Intense and persistent nose, floral and fruity, reminiscent of raising grapes, plus a sweet note of honey and acacia. Intense and persistent on the palate, mellow and elegant. This dessert wine gives its best after one year of bottle ageing.

*The sommelier suggests:*

Recommended glass		Serving temperature		Food pairing	
	Small tulip glass		Serve at 12°-14°C		Great as a sweet final of the meal, paired with dry cookies, seasoned or blue cheese with chestnut honey.