

## Recantina 2019 Asolo Montello DOC

*Recantina Forner is a symbol of the territory and the result of the passion and dedication of the Forner family, who are credited with its revival. It is a wine with good consistency and persistence, made through maceration and then aged in large French oak barrels.*

<i>Colour:</i>	Intense ruby red with vibrant violet reflections.
<i>Sensory notes taste and aroma:</i>	Aromas of red fruits, particularly sour cherry, are accompanied by notes of bitter cocoa. Slightly spicy. Well-balanced and harmonious.
<i>Pairings:</i>	Ideal for second courses based on feathered game, pheasants, partridges, but also excellent with rabbit, chicken, guinea fowl, and duck, typical of our cuisine
<i>Alcohol content:</i>	14% VOL
<i>Residual sugar:</i>	0,8 gr/l
<i>Acidity:</i>	5,59 gr/l
<i>Extract:</i>	28,7 gr/lt
<i>Serving Temperature:</i>	16-18°C
<i>Grape variety:</i>	Recantina 100%
<i>Training System:</i>	Double inverted with 3x1 planting layout
<i>Harvest Period:</i>	Second/third decade of October
<i>Vinification:</i>	Long maceration of 20-30 days on the skins. Aged in large French oak barrels for 2 years. 1 year of bottle aging.
<i>Production Area:</i>	Asolo, Maser
<i>Bottle Sizes:</i>	0,75 LT
<i>1 Box of 6 bottles:</i>	L 247 mm / A 313 mm / P 166 mm

