



Recantina 2021 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. Maceration followed by aging in large French oak barrels.

<i>Colour:</i>	Ruby red with violet reflections
<i>Sensory notes taste and aroma:</i>	Hints of wild cherry, raspberry, and red currant are complemented by notes of cinnamon. It has good consistency and balance. Elegantly tannic and spicy
<i>Pairings:</i>	Ideal with game, pheasant, partridge, rabbit, chicken, guinea fowl, and duck
<i>Alcohol content:</i>	14% VOL
<i>Residual sugar:</i>	0,39 gr/l
<i>Acidity:</i>	4,95 gr/l
<i>Extract:</i>	27,7 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>	Maceration for 10-12 days on the skins. Aged in large French oak barrels for 2 years. 1 year of bottle aging.
<i>Production Area:</i>	Castelcucco, Asolo, Maser
<i>Bottle Sizes:</i>	0,75 LT
<i>1 Box of 6 bottles:</i>	L 240 mm / A 325 mm / P 160 mm

