



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.

Colour:	Ruby red with violet reflections
Sensory notes taste and aroma:	Hints of wild cherry, raspberry, and red currant are complemented by notes of cinnamon. It has good consistency and balance. Elegantly tannic and spicy
Pairings:	Ideal with game, pheasant, partridge, rabbit, chicken, guinea fowl, and duck
Alcohol content:	14% VOL
Residual sugar:	0,39 gr/l
Acidity:	4,95 gr/l
Extract:	27,7 gr/l
Serving Temperature:	16-18°C
Grape variety:	Recantina 100%
Training System:	Double inverted with 3x1 planting layout
Harvest Period:	Mid October
Vinification:	Maceration for 10-12 days on the skins. Aged in large French oak barrels for 2 years. 1 year of bottle aging.
Production Area:	Castelcucco, Asolo, Maser
Bottle Sizes:	0,75 LT
1 Box of 6 bottles:	L 240 mm / A 325 mm / P 160 mm

