



TENUTA
NATALINA GRANDI

Volcanic Tradition

**RECIOTO DI
GAMBELLARA**
CLASSIC SPARKLING D.O.C.G.

Grape variety	Garganega 100%
Type	Sparkling sweet white wine
Area of production	300 meters a.s. - Monte di Mezzo place (volcanic terrain, hilly area)
Hints	Apricot dehydrat, withering to the nose, ripe exotic fruit and candida, fresh and persistent
Food pairings	Cakes, fruit tart, desserts cream, medium-seasoned cheeses, savoiardi and zaletti biscuits and "Brassadello cake"
Alcohol content	12,5 %
Plant breeding system	Double veronese pergola system
Vinification	Processing in small stainless-steel tanks to extract more intense perfumes
Vintage	2017
Grape harvest	Handmade and selected on box to 5 kg
Raisining	120 days to the fruit sheds
Market entry	06/2018
Refermentation	Five months on autoclave yeast "Charmat method"
Yeast	Selected
Total acidity	5,40 g/l
Residual sugars	103,30 g/l
Overpressure	5,90 bar



TENUTA NATALINA GRANDI

Via Battaglione Vicenza, 8 - 36053 GAMBELLARA (VI)
Tel. e Fax 0444 444102 - info@cantinagrandi.com - www.cantinagrandi.com