

RECANTINA

Montello Asolo DOC

Native, yet world
traveller.

It is the result of a careful research. A characterful,
lively, flavourful wine.



Production area: Montello and Colli Asolani

Grape varieties: Recantina 100%

Training system: Guyot

Planting density: 5/6,000 vines per ha

Harvest time: mid-October

Stainless steel ageing: minimum 6 months

Market release: 8-10 months after the harvest

Alcohol: 13% Vol

Vivid ruby. Generous, appealing aromas of crispy red and black fruits (cherry, plum, raspberry, blueberry), floral, liquorice, white pepper. Recantina is an easy-drinkable red wine with lively acidity and youthful, well integrated tannins, a distinctive feature of this grape variety.

Food pairing suggestion: cold cuts, grilled red meat, herbs-flavoured duck breast, roasted guinea fowl, semi-hard cheeses.

Additional Information: The Recantina is a native red grape variety cultivated for centuries in the Montello and Colli Asolani area, almost disappeared after the Phylloxera louse and the World Wars. This grape variety has been recently revamped and grown again thanks to the careful work of a handful of growers, Serafini & Vidotto included. Currently, there is just 30 ha of Recantina in the world, exclusively cultivated on the Montello and Colli Asolani hills.



BereBene by Gambero Rosso

2019



The Wine Hunter

Red: 2018 - 2019



The Yellow Sun

2009