

# THE RECANTINA DOC

## MONTELLO COLLI ASOLANI 2015

**COLOR:**

INTENSE RED COLOR WITH VERY INTENSIVE PURPLE'S REFLECTED.

**OLFACTION:**

PERSISTENCE PERCEPTIONS OF RED FRUIT OF UNDERBELLY, BLUEBERRY'S JAM, BLACKCURRANTS AND VIOLET. ALONG WITH THAT GOES NOTES OF SPICES, CLOVES, DUTCH TOBACCO, TOASTED HAZELNUT AND VANILLA.

**COMBININGS:**

IDEAL FOR SECOND PLATES OF FEATHER'S BUSHMEAT, PHEASANT AND STARNE, BUT ALSO EXCELLENT WITH RABBIT, CHICKEN, FARAONA AND DUCK, TYPICAL OF OUR KITCHEN.

**ALCOHOL CONTENT:** 14% VOL

**SERVICE TEMPERATURE:** 18° C

AGED IN FRENCH OAK'S BARREL FOR AT LEAST 18 MONTHS.

**GRAPES:** 100% RECANTINA.

**PRODUCTION ZONE:**

CASTELCUCCO'S HILLS, MONFUMO ASOLO AND MASER.