

# Recantina

DOC Asolo Montello

2020 Organic



## Historic Wine produced in the province of Treviso since 1600.

Recantina is a variety of grape that was endangered for a long time. A vineyard that has been cultivated for almost 4 centuries in the area around Treviso. The first mention of Recantina grape variety being grown dates back to Agostinetti at the end of the 17th Century, described as one of the best grape variety in the area.

At the beginning of the 20th Century it was almost disappeared, luckily it survived in the memory of some winemaker but most importantly in some old vineyard rows in the Asolo Hills.

Today, thanks to a long and rigorous research work, Recantina is safe from extinction. It is now grown in just 10 hectares by not more than 10 winemakers.

We can call Recantina as a precious gem that has been able to defy decades if not centuries.

To Tasting Recantina is like to Tasting a sip of history, an exclusive and rare wine that gives intense emotions to those who try it.

**Production area:** vineyard in the Asolo Hills.

The regular temperature range and the good exposure allow an excellent aging of grapes

**Organoleptic Characteristics:** strongly colored with marked purple tones.

It smells of Cornel berry, black cherry, black currant with a spicy scent.

Wine with a good structure, persistent flavour and well-balanced.

**Food pairing:** rabbit Stew, grilled meat and aged cheese.

**Technical data:** alcohol 12%vol

