



CASA CECCHIN

Casa di Renato



Le Ginestre

Recioto di Gambellara D.O.C.G.

Blend

100% Garganega

The Vineyard

Planted in 1975 – South-eastern exposure.

Soil characteristics

Hilly, of volcanic origins.

Harvest

The grapes are selected in the vineyard, collected in 4-kg crates, and stored in the fruit cellar where they dry for about five months and lose about 2/3 of their initial weight.

Vinification

Upon conclusion of the drying phase, the grapes undergo a slow pressing cycle to extract the precious must that ferments in small oak casks, where it remains for one year. This is followed by one year of refinement in steel before being bottled.

Tasting notes

A burst of fragrances with notes of dried apricot and tropical fruit. A sweet flavour, full and harmonious, sustained by balanced crispness. An almondy finish.

Excellent with

Ideal with traditional sweets made with dried fruit, apples, hard bread. Excellent with biscuits. Local tradition is to drink Le Ginestre with “Brasadelo”, a sweet typical of Gambellara.

Serving temperature

12°C – 14°C

Bottles produced

1150 – 500ml