



ARZIMO

Recioto di Soave Denominazione di Origine Controllata e Garantita

The name "Arzimo" comes from the local dialect and means "the best bunch" of semi-dried Garganega grapes. This is our version of a top-quality, traditional-style sweet wine. A rich yellow gold in colour, it offers aristocratic perfumes of honey, vanilla and candied fruits, along with the typical touch of complexity contributed by noble rot. It is rounded and velvety in texture, with great elegance and excellent length. A delicious match for desserts or blue cheeses, or just for enjoying on its own.

Grape variety
100% Garganega.

Viticultural details
Selection from the estate's own Garganega vineyards. Yield of around 15 hl/ha (133 gallons/acre).

Techniques used for drying, vinification and maturation
The "Arzimi", the best bunches of Garganega grapes with the highest sugar levels, are picked by hand and placed in small, slatted wooden crates (with only one layer of grapes per case) and then stored in dry, well-ventilated drying rooms known as "fruttai". This process results in the progressive dehydration of the grapes thanks to the evaporation of their water content as well as an increase in their sugars: these, once fermented, will give a higher level of alcohol and greater structure in the finished wine. In mid-February (and it is a long-standing family tradition that the date should be Valentine's Day), the now semi-dried grapes are pressed softly and their must is left to ferment and mature on the lees in oak barriques for 14 months. The wine is then given at least a year's bottle ageing before release.

Tasting notes
Colour: a golden yellow with faint amber highlights.
Nose: it reveals sweet nuances of honey, flowers, candied fruit, vanilla and apricots, along with the typical and very elegant touch of complexity contributed by noble rot.
Flavour: it is full and velvety, medium-sweet, with fresh acidity counterbalancing its moderately high level of alcohol. The fruit on the palate echoes perfectly the sensations on the nose, and is very persistent.
Alcohol: around 14% vol.

Serving suggestions
This sweet wine goes very well with desserts, petits fours, blue cheeses. It is especially recommended with the traditional cake of Verona, called "Offella". Serve at of 13-14°C (55-57°F) in wine glasses of good quality crystal.

Bottle sizes available 500 ml and 1500 ml.

