



LA
REGGENZA®

“REGINA VITTORIA”

BIANCO
RAISIN WINE

TYPE: raisin white wine

PRODUCTION AREA: province of Treviso

SOIL: clayey

GRAPES USED: Glera 100%

HARVEST: manual

HECTARE PRODUCTION: 80 q./ha; Wine yield 35%

ALCOHOLIC STRENGTH: 124% vol.

TRAINING SYSTEM: row espalier

DRYING: the grapes, harvested by hand, are left to rest in crates. Drying is by natural air and lasts, on average, until the end of December/beginning of January. The climatic conditions allow the dehydration of the grape, with the development of noble rot.

VINIFICATION: destemming and crushing of the grapes; alcoholic fermentation of the must in contact with the skins temperature-controlled; racking and permanence of the yeast in contact with the wine up to 1 month before bottling.

TASTING NOTES: golden yellow in colour. Olfactory richness of candied fruit, quince, apricot raisin, vanilla, honeydew honey, tropical fruit, pineapple, walnut husk, Mediterranean spicy, thyme, spices Oriental, honeycomb of bees. Persuasive on the palate, with remarkable character, harmoniously balanced in its sweet and fresh taste. Complex in the aftertaste scents ranging from honeyed fruity to dried fruit.

RECOMMENDED PAIRINGS: blue cheeses, savory cheeses, dry pastries, fruit tarts, wine meditation.

SERVING TEMPERATURE: 10-12 °C

BOTTLES PER CARTON: 6

SIZE: 375 cl



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