



Tenuta d'Asolo Progress

Country & Wine House

Recantina Asolo Montello DOC



Intense purple ruby, almost impenetrable. On the nose is fresh and broad, well expressed by notes of red berries, tamarind, cola and watermelon. The taste profile is finely ordered, the silky tannins do not disturb, as well as the alcoholic heat, which envelops harmoniously. It closes with discretion and elegance.



CHARACTERISTICS

Vine growing	Currently under Organic conversion
Designation	Recantina Asolo Montello DOC
Grape variety	Recantina
Residual sugar	0 g/l
Alcohol	11,5%
Format	0,75 l
Serving temperature	14/16 °C
Food pairings	Meat dishes, Fiorentina (beefsteak Florentine style), Goose breast, Duck, Guinea fowl, Lamb chops and medium mature cheeses
Area	Asolo
Winery	Progress Country & Wine House
Region	Veneto



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