



SOAVE



Type: White

Classification: DOC

Vine: 70% Garganega, 30% Trebbiano di Soave

Production: Soave, Monte Foscarino

Soil: Volcanic, rich in microelements, with a limestone-clay structure

Altimetry: 100-300 m

Vine: Pergola, guyot

Climate: Continental

Grapes harvest: Manual in September

Yield per hectare of grapes: 90-100 q

Vinification: The grapes are hand-harvested and subject to a slow cold maceration in order to extract the varietal aromas of Garganega. The fermentation takes place after the decantation of the must at a temperature of 15-16 °C

Ripening: Stainless steel tanks

Refining: A few weeks

Colour: Straw-yellow with greenish reflections
Scent: Intense and elegant, prevail the scented notes of white flowers of jasmine and the sweet notes of apricot and apple. Unmistakable mineral note of silex and graphite typical of the volcanic soil

Flavour: Dry, excellent freshness and sapidity. Good persistence and classic bitterish almond aftertaste of the Soave Classico

Alcoholic degree: 13% vol.

Pairing: Ideal for aperitif and with fish dishes, shellfish and seafood. We suggest to try it with "bigoli con le sarde", the typical traditional dish of the veronese lakeside. Fresh and balanced, our Soave matches perfectly with all the ingredients of the Japanese cuisine, especially with sushi

Service temperature: 8-10 °C