



SOAVE

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPES AND VINEYARD

Production Area

The vineyards are located in the Soave DOC area. Average altitude between 100 and 200 meters a.s.l.

Grapes varieties

Garganega 70%

Trebbiano di Soave 30%

Vineyards details

Training system: Pergola. Yield per ha: 12 tons.

WINE MAKING AND AGEING

Harvest

The harvest usually begins in the mid of September.

Vinification and Ageing

After being moved to the winery, the grapes are destemmed and gently pressed. Then the static clarification of the must is followed by the fermentation in inert vessels at an average temperature of 14°-15° C. The wine remains on its lees for approximately 4 months before bottling.

Vintage 2021

Tasting notes

Pale yellow in colour with greenish highlights. Fresh and fragrant, with floral and summer fruits bouquet, like peach and apricot. Its mineral freshness makes it elegant.

Food pairings

It pairs perfectly with raw fish dishes, shellfish and with pasta and pesto, white meats and fresh and delicate cheeses.

Serving temperature: 16° - 18° C

Alcohol content: 12,50% vol.
Total acidity: 5,90 gr/l
Dry extract: 19,20 gr/l
Residual sugar: 4,50 gr/l

