



VIGNETI DI FOSCARINO

Type: dry white wine

Area: Soave Classico

Variety: Garganega 100%

A selection of grapes coming from the classic pergola vineyards located on the east side of Monte Foscarino, picked when fully ripe with orange color.

CHARACTERISTICS OF THE VINEYARD

SITE:	Monteforte d'Alpone and Soave (monte Foscarino)
ALTITUDE:	from 100m to 200m asl
EXPOSURE:	South/ South-west/ South-east
SOIL:	Basaltic lava
TRAINING SYSTEM:	Pergola
DENSITY:	3000 - 3500 plants/hectare
AGE OF THE VINEYARD:	> 40 years
SURFACE:	selection on about 10 hectares
HAND PICKED	
Average production:	about 26,000 bottles and 520 magnums

ENOLOGY

Destalking and crushing are followed by skin contact for 8 - 12 hours. After the grapes are pressed the must is allowed to settle for 12 - 24 hours. Alcoholic and malolactic fermentation take place in barriques not new. Prior to racking, batonnage is carried out every 4 weeks for about 6 months. Fining for 6 months in stainless steel, filtration through a coarse filter (without fining) occurs prior to bottling.

IMPRESSIONI

Intense yellow colour. On the nose there is honey of sweet field flowers such as camomile, elder flower, iris. Large and mineral on the palate with a finish of sweet almond.

RECOMMENDED COMBINATION:

Baccalà with polenta, fish soup, risotto.

SERVING TEMPERATURE:

10 - 12 °C

