



# VIN SOAVE

Area: Soave Classico

Variety: Garganega 100%

It is the "classico" coming from the hill production of the local variety.

## CHARACTERISTICS OF THE VINEYARDS

Site:	Monteforte d'Alpone and Soave
Altitude:	from 100 to 200 asl
Exposure:	South/ South – East / South - West
Soil characteristics:	Basaltic lava (volcanic soil)
Canopy system:	Pergola
Density:	3000 - 3500 plants/ hectar
Age of the vineyards:	> 30 years
Average yield:	70 Hl /hectar
Surface:	Selection on about 25 hectares
Annual production	About 200.000 bottles
HAND PICKED	

## ENOLOGY

Destalking and crushing. Skin contact for 4 - 12 hours followed by pressing. Cold settling for 12 - 24 hours at 5°C. Fermentation in stainless steel vats, followed by malolactic fermentation. Racking and maturation in stainless steel for about 8 months.

## TASTING NOTES

Light yellow colour. Elegant nose of sweet field flowers: camomile, elder flower, iris. Mineral on the palate with sweet almond on the finish.

## RECOMMENDED FOOD PAIRINGS

It matches, in particular, with risotto, white fish, crudo and sushi, or salads. In the local tradition: good with stewed peas, cuttlefish, or fresh ricotta. With seasonal vegetables: broccoli fiolaro, white and green asparagus, or peas.

## SERVING TEMPERATURE

8-10 °c

