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 hectors
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 fiorato, white and green asparagus, or peas.

SERVING TEMPERATURE

8-10 °c