

## VIGNETI DI CARBONARE

Area: Soave Classico

Variety: Garganega 100%

Coming from our vineyard property located in the hills of *località Carbonare*

### CHARACTERISTICS OF THE VINEYARD

Site: Soave  
Altitude: 250 m asl  
Exposure: East  
Soil characteristics: Basaltic lava (volcanic soil)  
Canopy system: Pergola  
Density: 2500 plants/ hectar  
Age of the vineyards: 40 years  
Average yield: 70 Hl/hectar  
Surface: Selection on about 1,5 hectars  
Annual production: About 9600 bottles

HAND PICKED

### ENOLOGY

Destalking and crushing. Skin contact for 4 hours followed by pressing. Racking, fermentation and maturation in stainless steel vats for 12 months. Filtration occurs prior to bottling. Further 6 months in the bottle.

### TASTING NOTE

A well-structured wine. Intense aromatic notes, such as field flowers and citrus are supported by savoury characteristics on the palate. Good acidic backbone provides a fresh finish.

### RECOMMENDED FOOD PAIRINGS

Oysters, *baccalà mantecato*, Asian cuisine

### SERVING TEMPERATURE

10-11 °c

