

## 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 100 m to 200 m 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 15 hectares  
**HAND PICKED**

Annual Production: About 40,000 bottles and 520 magnum

### 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.

### IMPRESSIONS:

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

