

SOAVE DOC

The name of this famous wine probably comes from Swabians or Suave, one of the races who attempted the conquest of Italy in medieval times.

Others believe the name Soave was given to the city by the divine poet Dante for the quality of its wine.



750 ml



Garganega 80%
Trebiano 15%
Chardonnay 5%



dry white wine

ANALYSIS

Alcohol 12.00% Vol.
Residual reducing sugars 6.00 g/l
Total acidity 5.60 g/l
Total dry extract 19.00 g/l
pH 3.32



VINEYARD

Situated in the heart of the Soave zone on hillsides at an altitude of around 80 metres. Soil type: mainly of volcanic origin. Grass sward between vines. Training system: modified Pergola Veronese. Age of vines in production: 20 to 30 years. Buds per vine: 22. Planting density: 2,500 vines per hectare. Yield per hectare: 75 hl.



PRODUCTION

Harvest: end of September exclusively by hand. Vinification: destemmed and gentle membrane pressing. Fermentation temperature of 14-16 °C and then left to mature on fine lees in vats until ready for bottling in spring. Stabilization: protein and tartrate.

TASTING NOTES

Colour: straw yellow with green tints. Perfume: fine, with delicate notes of white peach, gently floral. Flavour: medium-bodied, harmonious, crisp and fresh combined with a hint of bitter almonds on the finish, typical of Garganega.



FOOD MATCHING

Appetizers, pasta with vegetables and fish.
Serving temperature: 10-12 °C.