



Vintage: 2019

Tasting notes: Pale yellow in colour with greenish highlights. Fresh and fragrant, with floral and summer fruits bouquet, like peach and apricot. Its mineral freshness makes it elegant.

Tasting notes: It pairs perfectly with raw fish dishes, shellfish and with pasta and pesto, white meats and fresh and delicate cheeses.

Serving temperature:
10° - 12° C

TECHNICAL DETAILS

Alcohol content: 12,50% vol.
Total acidity: 5,15 gr/l
Dry extract: 19,20 gr/l
Residual Sugar: 4,00 gr/l



750 ml

SOAVE

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPES AND VINEYARD

Production area:

Vineyards located in the Soave DOC area. Average altitude between 100 and 200 meters a.s.l.

Grape varieties:

Garganega, Trebbiano di Soave

Vineyard details:

Training system: Pergola. Yield per ha: 12 tons.

WINE MAKING AND AGEING

Harvest:

The harvest usually begins in the mid of September.

Vinification:

After being moved to the winery, the grapes are destemmed and gently pressed.

Then the static clarification of the must is followed by the fermentation in stainless steel tanks at an average temperature of 14°-15° C.

The wine remains on its yeasts for approximately 4 months before bottling.

