



SOAVE DOC CLASSICO

Soave stands out above all white wines; some hold that Dante gave this city near Verona the name Soave for the excellence of its wine. Let your nose be tickled by its delicate notes of white fruit. The palate rejoices in its harmony, freshness and an unmissable final note of bitter almond typical of the Garganega vine. The ideal moment for enjoying it is during appetisers and with pasta dishes with vegetables and fish. Bring it to the table at 10 -12 °C.

THE VINEYARD

Located in the heart of the Soave Classico area, in foothills 80 metres above sea level with soil of volcanic origins. Grassy vineyard. Training system: modified Veronese pergola. Age of producing vines: from 20 to 30 years. Load of buds per vinestock: 22. Planting density: 2,500 vines per hectare. Average yield per hectare: 84 hl..



GRAPES

80% Garganega
15% Trebbiano
5% Chardonnay



TYPE

Dry white wine



FORMAT

375 ml,
750 ml



SERVING TEMP.

10-12 °C



ALCOHOL CONTENT

12,5% vol

PRODUCTION

Harvest: end of September. Crushing with de-stemming of the grapes, soft tank pressing. Fermentation without skins at controlled temperatures of 14 - 16 °C. Conserved in steel. Stabilisation: protein and tartaric.

PAIRINGS It goes well with appetisers and pasta dishes with vegetables and fish.

VINTAGE 2019

The 2019 harvest began about ten days later than in previous years and with volumes reduced by 15-20% compared to 2018. After years of great heat in the final ripening phase, in which the sugar accumulation was privileged over the aromatic one, we finally had a year in which the low temperatures, combined with day/night excursions, allowed an excellent accumulation of coloring substances and a good acidity. Despite the

heavy rains of May, the grapes were healthy and loose, therefore particularly suitable for *appassimento*. The wines denote more territorial expressions of greater longevity and freshness.



TASTE WITH THE WINE MAKER
Watch the video
[click here](#)