



SOAVE DOC CLASSICO

The name of this famous wine comes from Svevi or Suavi, one of the peoples who attempted to conquer Italy in the Middle Ages. Some believe that the name Soave was given to the city by the divine poet Dante for the quality of its wine.

Colour: straw-yellow. Bouquet: floral, intense and delicate. Taste: medium-bodied dry, slightly bitter, with typical notes of dried fruit.

THE VINEYARD

Located in the heart of the Soave area at an altitude between 100 and 250 metres above sea level with southwest exposure. Soil type: mainly limestone, sometimes clayey. Grassing of the vineyard. Training system: Veronese pergola. Age of producing vines: from 15 to 20 years. Load of buds per vinestock: 22. Planting density: 2,500/3,500 vines per hectare. Yield per hectare: 100 hl.

FOOD PAIRINGS

Appetisers and fish dishes; excellent as an aperitif.

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.



GRAPES:

80% Garganega

15% Trebbiano

5% Chardonnay



STYLE:

dry white wine



BOTTLE:

750 ml



SERVING

TEMPERATURE:

10° | 12° C



ALCOHOL

12,00% vol

PRODUCTION

Harvest: September, exclusively hand-picked. Crushing with de-stemming of the grapes and immediate separation of the skins through soft pressing. Fermentation without skins at a controlled temperature of 14-16 °C, then steel. Stabilisation: protein and tartaric