



## SOAVE

Denominazione di Origine Controllata

In this Soave we find all the typical characteristics of Garganega from around Verona. But, especially, we can recognize its area of origin: the black earth of the Alpone Valley. It is a character that infuses every wine from here with pronounced aromatic qualities and precise perfumes, with dominant notes of citrus fruits and warm graphite, along with hints of tropical fruits and hawthorn.

### Grape variety

100% Garganega from the estate's own vineyards.

### Viticultural details

Modified Veronese Pergola training system with a plant density of 3,500 vines/ha (1,012/acre) and yield of 70 hl/ha (620 gallons/acre). Medium-textured soil of lavic basalt with volcanic origin. At 80 m. (260 ft.) above sea level, with south-easterly exposure. Age of the vines 30-40 years.

### Vinification and maturation

The wine is produced from Garganega grapes, harvested at the end of September and carefully selected to ensure that only ripe and healthy berries are used. They are destemmed, macerated on the skins and pressed softly. The must undergoes cold, static settling and is then fermented at controlled temperatures. The wine matures on its lees for about six months in stainless steel tanks, followed by assemblage and bottling.

### Tasting notes

**Colour:** bright straw yellow.

**Nose:** delicate, with notes of flowers and almonds.

**Flavour:** dry, well-structured and delicately fruity, with the typical almondy note on the finish.

**Alcohol:** around 12% vol.

### Serving suggestions

It is ideal as an aperitif or, thanks to its great versatility, can be enjoyed throughout a meal (except with richly flavoured red meat dishes). It is excellent with fish or seafood hors d'oeuvres.

Serve at a temperature of 10°-12°C (50°-54°F).

**Bottle sizes available** 375 ml, 750 ml and 3000 ml.



375 ml  
750 ml  
3 l



100% Garganega



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