



WHITE WINE

SOAVE DOC

Campo le Calle

Production area: Mezzane di Sotto and the Valle d'Ilasi Clayey-calcareous soils

Altitude of vineyards: Over 200 metres above sea level.

Grape blends: Garganega 100%

Age of vineyards: 35 years

Plant training system: Pergola - 4,500 vine stocks/ha

Yield per hectare: 50 hl/ha

Harvest: The grapes are picked and put into crates in the first ten days of October.

Vinification: After being left to dry for 12 days, the grapes are destemmed and macerated in a press for 12 hours. Static cleaning and fermentation take place at a controlled temperature of maximum 15°C for 20 - 25 days in stainless steel vats.

Aging: Refinement in stainless steel vats.

Tasting notes: Over time, the wine expresses the essence of Garganega grapes. Well-structured, rich and elegant with refined notes of dried grapes.

Alc./Vol.: 13.5%

Serving temperature: 10°C - 12°C.

Ideal for vegetarians and vegans



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