

## WHITE WINE

## **SOAVE DOC**

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

soils

Altitude of vineyards: Over 200 metres above sea level Grape blends: Garganega 85%, Trebbiano di Soave 15%

Age of vineyards: 35 years

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

Yield per hectare: 60 hl/ha

Harvest: The grapes are picked and put into crates at the end of

September.

**Vinification:** The grapes are destemmed and pressed immediately, followed by static cleaning with the aid of enzymes at low temperatures. Controlled fermentation takes place at  $15^{\circ}\text{C}$  -  $16^{\circ}\text{C}$  for 15 days.

Aging: Refinement takes place in stainless steel vats.

**Tasting notes:** Fresh and very persistent on the palate, a finish with delicate hints of bitter almonds typical of Soave.

It is ideal at any time of day.

Alc./Vol.: 12.5%

Serving temperature: 10°C - 12°C.

Ideal for vegetarians and vegans

