## 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: $60 \mathrm{hl} / \mathrm{ha}$
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 $15^{\circ} \mathrm{C}-16^{\circ} \mathrm{C}$ 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: $10^{\circ} \mathrm{C}-12^{\circ} \mathrm{C}$.
Ideal for vegetarians and vegans


