



SOAVE D.O.C.

GARGANEGA 100%

VINIFICATION AND AGEING

Manual harvest during the third week of September.
Destemming and soft pressing in nitrogen saturation at low temperature.
Before fermentation, the must is decanted.
After fermentation, the noble lees are preserved by performing weekly the bâtonnages and stored for 6 months.
Aged in stainless steel tanks.

DESCRIPTION

A bright, straw-yellow colour with greenish reflections and a good consistency. The bouquet is clear, with fruity notes of almond, yellow peach and lime, accompanied by floral notes of linden. Distinctly mineral sensations alternate with hints of sage, thyme and acacia honey.
The mouthfeel is dry and elegantly enveloping, in perfect balance between the distinct sapidity and the inviting tangy freshness.

Serve at 8/10 ° C.

FOOD PAIRING

- . Swordfish carpaccio
- . Seafood Risotto
- . Sea bream Fillet en papillote

HISTORY

Garganega is an indigenous grape variety, typical of the area of Gambellara and Soave. It is a golden grape, with great productivity, which is used in three renowned DOCGs: Soave Classico, Recioto di Soave and Recioto di Gambellara.

The name "Garganega" is presumed to derive from the Etruscan family of the "Trebbiani", but according to recent studies, the "Garganega of Soave" (and Gambellara) is genetically identical to the "Greco Dorato" of Sicily.

Garganega grape appears for the first time in the XIII Century, in the "Treaty of Agriculture" by Pier de' Crescenzi, with the name "Garganiga", but it is supposed to have been cultivated since the XI Century.

Garganega grapes are cultivated in the area of Soave Classico, centered on the hills surrounding the villages of Monteforte d'Alpone and Soave, and also in the area of Gambellara, near the Lessini Mountains. The volcanic soils of these areas, composed of basaltic rocks, rich in tuff and calcareous inclusions, are particularly suitable for this grape, they give it great minerality and sapidity, and allow it to express its potential at its best.

STATISTIC OF THE VINEYARD

Area: Roncà - Montecchia, Verona
Grape: Garganega 100%
Soil: Volcanic with basaltic rocks
ASL: 80-150 meters
Exposition: south
Vineyard Age: 10 H.a.
Vineyard Age: 30 years

STATISTIC OF VINIFICATION

Yield per Hectar: 110 q.li
Acidity: 5,50
pH: 3,40
Sugars: 1 g/l
Sulphites: 78 mg/l
Alcohol: 12,5% vol.
Production: 40.000 bt
Fermentation Container: steel
Elevation: 6 months on its yeasts
Filtration: 1, before bottling
Longevity: 5/7 years