



# SOAVE D.O.C.

*Garganega is an indigenous grape variety, typical of the Soave area. It has a beautiful golden color and gives off an intense fruity and floral aroma. It is a grape with great productivity and excellent resistance, it has a good balance, roundness, a medium structure and a refreshing persistence. Garganega grapes are grown on the volcanic hills surrounding the villages of Monteforte d'Alpone and Soave, and partly near the Lessini Mountains. The volcanic soils of these areas, composed of basaltic rocks, rich in tuff and calcareous inclusions, are particularly suited to this grape, give it great minerality and sapidity, and allow it to express its full potential.*

## VINIFICATION

Manual harvesting by small crates during the third week of September. Destemming, cold film maceration in a closed press for 12/18 hours and soft pressing in nitrogen saturation at low temperature. Must decanting before the fermentation. After the stainless steel fermentation, the noble lees are preserved for 6 months by performing weekly bâtonnage.

## DESCRIPTION

- A bright, straw-yellow color 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.

*Serving Temperature: 8/10 °C  
Longevity: 5/7 years*

## FOOD PAIRING

- . Swordfish carpaccio
- . Sea Bream Fillet in Foil
- . Seafood Risotto
- . Roast Kid with Aromatic Herbs

## STATISTIC OF THE VINEYARD

**Area:** Volcanic Hills  
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