

Soave D.O.C.

Garganega 100% da Suoli Vulcanici



Zona: Colline Vulcaniche,
Ronca - Montecchia Verona
Uva: Garganega 100%
Suolo: vulcanico
Altitudine: 80-150 metri slm
Esposizione: sud
Superficie vitata: 10 H.a
Età vigne: 30 anni
Resa per ettaro: 110 q.li
Acidità: 5,50
pH: 3,40
Zuccheri: 0 g/l
Solfiti: 78 mg/l
Alcol: 12,5% vol.
Produzione: 40.000 bt

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. Free-run juice 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 PAIRINGS

Perfect as an aperitif and for the whole meal:

- Sushi
- Seafood Risotto
- Sea Bream Fillet in Foil
- Poke with salmon and avocado
- Roast Kid with Aromatic Herbs



The chef's advice

Swordfish carpaccio, citrus citronette and aromatic herb croutons



Sandro de Bruno Soave 2021

