



SOAVE COLLI SCALIGERI 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 first week of October.

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 18 months by performing weekly bâtonnage.

STATISTIC OF THE VINEYARD

Area: Volcanic Hills

Ronca - Montecchia, Verona

Grape: Garganega 100%

Soil: volcanic with basaltic rocks

ASL: 150/300 meters

Exposure: south

Area Under Vines: 4 H.a

Vineyard Age: 35 years

STATISTIC OF VINIFICATION

Yield per Hectar: 100 q.li

Acidity: 5,5

pH: 3,35

Sugars: 1 g/l

Sulphites: 75 mg/l

Alcohol: 13% vol.

Production: 26.000 bt

DESCRIPTION

- Deep straw yellow, crystalline, with an excellent consistency.
- Hints of ripe exotic fruit, apricot, orange peel, almond and flint. Floral bouquet of orange blossom and jasmine, followed by aromatic herbs, sage and mint. On the finish notes of face powder and beeswax.
- The mouthfeel is intense, persistent and fine. The glyceric structure given by the long rest on the lees gives wrapping, in perfect balance with the fresh citrus notes the pleasant flavor.

Serving Temperature: 8/10 °C

Longevity: 6/8 years

FOOD PAIRING

- . Clams and Red Peppers
- . Monkfish citrus flavoured, cooked in paper
- . Salted Quiche with Leeks and Bacon
- . Garganelli with Rana Pescatrice Sauce
- . Curry Chicken Bites
- . Cutting Board with Sopressa di Verona and Prosciutto Crudo di Soave