

Soave *Colli Scaligeri* DOC



Zona: Roncà - Montecchia, Verona
Uva: Garganega 100%
Suolo: vulcanico con rocce basaltiche
Altitudine: 150/300 metri slm
Esposizione: sud
Superficie coltivata a vigneto: 4 H.a
Età vigne: 35 anni
Resa per ettaro: 100 q.li
Acidità: 5,5
pH: 3,35
Zuccheri: 0 g/l
Solfiti: 75 mg/l
Alcol: 13% vol.
Produzione: 26.000 bt

VINIFICATION

Manual harvesting by small crates during the second week of October. Destemming, cold skin 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 18 months by performing weekly bâtonnage.

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: 10/15 years

FOOD PAIRINGS

Perfect for the whole meal, we suggest:

- Sopressa di Verona and Prosciutto Crudo di Soave;
- Salted Quiche with Leeks and Bacon;
- Fresh Pasta with white meat ragout and aromatic herbs;
- Linguine with seared tuna and pistachio pesto;
- Monkfish in foil with citrus fruits;
- Baked eel with bay leaf.



The chef's advice

Fresh pasta filled with cod-fish, thyme-butter, served on peas cream

VINETA Guida ai vini del Veneto
2023
COLLI SCALIGERI
Soave
Colli Scaligeri
2020
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RATING

91
POINTS