

SOAVE CLASSICO DOC

GRAPES:

100% Garganega

GROWING AREA:

The vineyards are located in the Classic Soave growing area, which includes the hills in the communes in Soave and Monteforte. The vines are planted in loose, medium-gravelly clay soils of volcanic-origin, at elevations of 100-350 meters

TRAINING SYSTEM:

The vines are trained for the Verona Pergola System: the high, flat-roofed system traditional to the Verona area, in cover-cropped rows; cluster-thinning is practiced.

HARVEST PERIOD:

The grapes are hand-picked with painstaking attention to quality during the last week of September.

VINIFICATION AND MATURATION:

The clusters are gently pressed and the must settles with gravity; the must is then fermented with selected yeasts at controlled temperatures (60°F). The wine is then drawn off and left to mature.

SENSORY PROFILE:

APPEARANCE: Luminous straw yellow.

BOUQUET: Generous fragrances of blossoms and fruit; ripe apple in particular.

PALATE: Beautifully well balanced, stylish, and harmonious with appealing full flavors, combination of fresh, lively acidity with a pleasant almond finish (characteristic of the Garganega grape).

ALCOHOL: 12.5%



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