



SOAVE CLASSICO DOC

Appellation: Soave Classico DOC

Geographical location: Soave hillside

Soil: Volcanic and limestone

Grape varieties: Garganega 85/90%, Trebbiano di Soave 15/10%.

Average age of the vines: 6-60 years, depending on the vineyard

Average altitude: 50 - 300 m.

Exposure: west

Yields per hectare: 80-90 hl (2.5 kg per vine)

Training system:

Guyot (4800 vines per hectare), Pergola Veronese (3000 vines per hectare)

Agriculture methods: organic certified

Buds per vine: 8-10 buds per vine

Alcohol content: Vol. 12%

Total acidity: 5.95 g/l

Ph: 3.26

Serving Temperature: 8-10 °C / 47-50 °F

Harvest

Hand-picking, starting from mid-September for the Trebbiano di Soave and from October for the Garganega

Vinification

The grapes are destemmed and gently crushed with a pneumatic press in nitrogen saturation. Free run juice is fermented at low temperatures (between 14-18°C) in glass-lined concrete tanks.

Ageing

The wine remains in glass-lined concrete tanks on its fine lees for a period which varies according to the vintage, usually about 5-9 months. The wine bottled is released after - at least - a further month in bottle.

Tasting profile

Color: Brilliant pale lemon colour

Perfume: The nose is delicate, with reminiscent aromas of almond blossoms and marzipan. Fresh and floral with hints of vine, cherry and elder flowers, and of fresh fruit such as pear and white peach.

Palate: Smooth, with good fruit concentration, nicely balanced by a zesty acidity that enhances its long finish

Pairings

Starters, soups and first-courses especially vegetable-based such as asparagus, peas, courgette; egg-based dishes or paired with seafood and fresh water fish dishes. It is an excellent aperitif, especially when served with simple canapés.