



Soave

DOC



GRAPE VARIETY

100% Garganega



PRODUCTION AREA

Hillside vineyards in the village of Illasi, province of Verona. Altitude 175 m a.s.l., North-East and South aspect. Pergola Veronese training system. Alluvial soil with skeletal material. Yield approx. 120 q/ha.



HARVEST

Harvest carried out in september upon reaching optimal technological ripeness. Hand-harvested into bins, with subsequent resting in a refrigerated cell at 5°C to preserve the variety's typical aromas and scents.



VINIFICATION

Crushing and destemming of the grapes, soft pressing, fermentation of the free-run must at a controlled temperature of 16–18°C in stainless steel tanks to preserve freshness and intense flavor.



ALCOHOL CONTENT

12,5 % Vol.



COLOUR

Straw-yellow.



AROMA

Floral on the nose, with hawthorn and acacia.



FLAVOUR

Fruity, polished and intense.



PAIRINGS

An excellent wine for aperitifs and fresh first courses.



SERVING TEMPERATURES

10°C – 12°C.