



V13043075



Soave wine is named after the homonymous town founded by the Lombards, also known as Suaves. It is among the first Italian wines for which production area has been limited by a decree, in 1931, and is also the first DOC recognized in Veneto, when DOC "Soave Superiore" was acknowledged. The indication "Classico" is a privilege of Soave produced in the "classical", original, most ancient area, i.e. the hills of Soave and Monteforte.

Production Area: Soave and Monteforte (Veneto), Italy

Vine: Garganega

Plants per Hectare: 3500

Training System: Pergoletta Veronese

Harvest Period: Second half of September

Yield per Hectare: 110-120 q/Ha

Characteristics:

Production Area

- > Garganega grapes, used for the production of Soave DOC Classico Bottega, are grown in a vineyard inside the historical area, on the hills in Soave and Monteforte, between 100 and 300 meters a.s.l..
- > The medium textured soil has a prevalent volcanic-clay component, and, being rich in phosphorus, magnesium and potassium, it gives the grapes a characteristic minerality, sapidity and high acidity, making it a long living wine.
- > The humid temperate climate is characterized by quite mild winters and summers.

Production Process

- > In the second half of September, grapes are hand-picked, destemmed and softly pressed.
- > After that, the must is cleaned through static decantation.
- > The fermentation occurs with the addition of selected yeasts, in cuve close at a controlled temperature of 16 °C.
- > The wine is then refined in steel tanks, cold stabilized, filtered and bottled.





Organoleptic Characteristics:

Color and Appearance: Brilliant straw yellow.

Bouquet: Delicate fruity notes, particularly apple and citrus fruits, with interesting hints of white flowers and sage.

Taste: harmonic, sapid, mineral, very elegant and pleasant, it is characterized by acidity and by a note of almond which are typical of this vine.

Chemical Characteristics:

ABV: 12,5%

Sugar, g/l: 2-4

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 10-12°C

Serving Suggestions: Pleasant as an aperitif, it goes particularly well with starters (cured ham and melon), soups, vegetable-based first courses, risotto, eggs, lake or sea fish (oysters, sushi, sashimi), snail dishes and white meat with delicate sauces.

Enjoy it within: 24 months



Recommended Glass: Tulip