

Soave DOC

PRODUCTION AREA: Monteforte d'Alpone

AGE OF VINEYARD: 30-60 years

EXPOSURE: South east

ALTITUDE: 150-250 m

SOIL TYPE: Volcanic

GRAPE VARIETY: 100% Garganega

PRUNING SYSTEM: Pergola Veronese

YIELD PER HECTARE: 70 hl/Ha

HARVEST PERIOD: Between 15° September and 15° October

WINEMAKING TECHNIQUES: the grapes are softly pressed before undergoing fermentation at 13°C – 14°C. The wine is fermented and matured in stainless steel vats.

CHARACTERISTICS: the wine is strong flowery and fruity to the nose: hawthorn and jasmine fragrance and then a growing scent of apricot and peach, with marked exotic notes. Fresh tasting, it shows a pronounced minerality and a good flavour. Crispness and freshness make this wine particularly indicated as aperitif.

IT PAIRS WELL WITH:



Appetizers



White meat



Simple seafood

