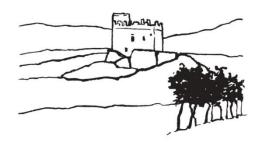
## LA FORMICA



## **SOAVE DOC**

**PRODUCTION AREA Illasi** 

**AGE OF VINEYARD**: 10 years

**EXPOSURE:** South West

**ALTITUDE**: 150 m

**SOIL TYPE:** Limestone

**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 fragranceand 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.

