

SOAVE CLASSICO DOP



VINEYARD & PRODUCTION INFO

Vineyard size: 10 ha
Soil composition: volcanic, calcareous and clayish
Training method: pergola veronese
Elevation: 820 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: South/South-West
Vines age: 15 years
Harvest time: end of September
First vintage: 2014
Production: 8,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Garganega
Fermentation

Container: stainless steel tanks
Length: 15 days
Temperature: 59 °F

Maceration

Technique: cold maceration
Length: 6 hours

Aging

Container: stainless steel tanks
Length: 7 months
In bottle: 2 months



TECHNICAL DATA

Alcohol: 12.5%
Residual sugar: 4 g/l
Acidity: 5.4 g/l
Dry extract: 20.5 g/l



FOOD PAIRINGS

Suitable for a wide variety of dishes. Excellent with fish and as an aperitif.



TASTING NOTE

Clear pale yellow in color, with greenish reflections. Fresh, slightly fruity aroma with delicate hints of acacia and elder blossoms. Dry, with an almond and honey aftertaste.

PRODUCER PROFILE

Label owned by: Vias Imports
Winemaker: Enrico Paternoster
Total land under vine: 35 ha
Winery production: 380,000 bts
Region: Veneto (Italy)

