



## CALVARINO SOAVE CLASSICO DOC

Appellation: Soave Classico DOC

Geographical location: Soave hillside

Soil: Volcanic, rich in tuff stone and basalt rocks

Grape varieties: Garganega 70%, Trebbiano di Soave 30%.

Average age of the vines: 30-60 years, depending on the vineyard

Average altitude: 200 - 300 m.

Exposure: west

Yields per hectare: 60 hl (2 kg per vine)

Training system: Pergola Veronese (4000 vines per hectare) and Guyot

Agriculture methods: organic certified

Buds per vine: 8 buds per vine

Alcohol content: Vol. 12.5%

Total acidity: 6.05 g/l

Ph: 3.26

Serving Temperature: 10-12 °C / 50-54 °F

### Harvest

Hand-picked, usually in two times to select the ripest grapes. The picking begins in mid-September for Trebbiano di Soave and in October for the Garganega grapes

### Vinification

The grapes are de-stemmed and crushed. The free run juice is fermented separately at low temperature (between 14-18°C) in glass-lined cement tanks.

### Ageing

The wine ages in glass-lined cement tanks for a year. During this period, it remains on the fine lees to increase richness and complexity. After bottling, it ages slowly in the bottle for a few months before release.

### Tasting profile

Color: Pale straw yellow, with greenish reflections when young and golden nuances with the aging.

Perfume: The nose is fresh, mineral and flowery, with aromas of elderflower, aromatic herbs, fresh almond, pear and yellow peach, lemon and crispy cherry.

Palate: Dry, refreshing, well balanced and elegant, with tremendous length and finesse

### Pairings

Perfect partner for a wide range of dishes, especially fresh pasta with delicate sauces, vegetable quiches, fish, shellfish and cheese soufflés.