



LA ROCCA SOAVE CLASSICO DOC

Appellation: Soave Classico DOC
Geographical location: Soave hillside
Soil: Limestone rich in clay
Grape varieties: Garganega 100%
Average age of the vines: 10-50 years, depending on the vineyard
Average altitude: 95 - 145 m.
Exposure: west
Yields per hectare: 60 hl (2 kg per vine)
Training system: Spur pruned, cordon trained (5000 vines per hectare)
Agriculture methods: organic certified
Buds per vine: 8 buds per vine
Alcohol content: Vol. 13%
Total acidity: 6.20 %
Ph: 3.30
Serving Temperature: 12-14 °C / 54-57°F

Harvest

Hand picked at the end of October, often in two times to select the ripest grapes, which have developed a little bit of botrytis.

Vinification

The grapes are destemmed, crushed and the wine is fermented in french oak tonneaux and big oak barrels.

Ageing

At the end of fermentation, the wine ages for around 15 months in French oak tonneaux and the 20-30% in Slavonian big barrels. During this period, the wine remains on the fine lees, where it acquires complexity and a rich bouquet. It is released after a few bottle ageing.

Tasting profile

Color: Intense straw yellow, with golden nuances.

Perfume: Characterful wine. On the nose, reminiscent of exotic fruit, yellow peach and dry apricot, nuts and almond, sweet spices such as saffron, ginger powder, white pepper, honey and a light balsamicity.

Palate: Warm, elegant, smooth and persistent on the palate.

Pairings

Excellent partner to match with complex dishes, even with strong flavours particularly risotto or fresh pasta with porcini, duck meat sauce, truffle or squash. Second courses such as salmon, eel or scallops, or meats like roast veal in milk & mustard sauce, chicken stew, stuffed guinea fowl. Particularly suitable with ethnic cuisine.