



## SOAVE CLASSICO DOC

Appellation: Soave Classico DOC  
Geographical location: Soave hillside  
Soil: Volcanic and limestone  
Grape varieties: Garganega 85%, Trebbiano di Soave 15%.  
Average age of the vines: 6-60 years, depending on the vineyard  
Average altitude: 100 - 300 m.  
Exposure: west  
Yields per hectare: 80-90 hl (2.5 kg per vine)  
Training system:  
Guyot (4800 vines per hectare), Pergola Veronese (3000 vines per hectare)  
Agriculture methods: organic certified  
Buds per vine: 8-10 buds per vine  
Alcohol content: Vol. 12%  
Total acidity: 5.95 g/l  
Ph: 3.26  
Serving Temperature: 8-10 °C / 47-50 °F

### Harvest

Hand-picking, starting from mid-September for the Trebbiano di Soave and from October for the Garganega

### Vinification

The grapes are destemmed and crushed in a protective environment. Free run juice is fermented at low temperatures (between 14-18°C) in glass-lined cement tanks.

### Ageing

The wine remains in glass-lined cement tanks on the fine lees for a period which varies according to the vintage, usually about 5-9 months. The wine bottled is released after at least a further month in bottle.

### Tasting profile

Color: Brilliant pale lemon colour

Perfume: The nose is delicate, with reminiscent aromas of almond blossoms and marzipan. Fresh and floral with hints of vine, cherry and elder flowers.

Palate: Good fruit concentration, nicely balanced by a zesty acidity that enhances its long finish

### Pairings

Starters, soups and first-courses especially vegetable-based such as asparagus, peas, courgette; egg-based dishes or paired with seafood and fresh water fish dishes.  
It is an excellent aperitif, especially when served with simple canapés.