

SOAVE DOC

- ❑ Only one autochthonous grape variety: **Garganega**, with a large sparse bunch and a medium-sized berry
- ❑ We preserve the natural aromas and flavors of the peel and transfer them into the wine during vinification. To do so, we use the **selective cryoextraction** - a partial freezing of the grapes - that protects them from oxidation and enables us to bring in the glass all the aromatic potential of the fresh garganega grapes
- ❑ Other important elements to enhance the varietal aromatic components are: **the microclimate of the bunch** and the **temperature of fermentation** - always kept below 14 ° C



Grape varieties: Garganega 100%
Vineyard: Marcellise
Training system: Pergola Veronese
Planted area: 2 ha
Year of planting: since 1980
N° of bottles: 20.000
Harvesting: Grapes are hand harvested during the second half of October
Winemaking: selection of the grapes in the vineyard placed in 25kg-crates. During vinification, temperature is always kept under control.
Aging: in steel tanks
Alc. Content: 12%