

Soave Original Vintage Edition



Designation

Soave

Grape varieties

100% Garganega

Production area

Vineyards on the western slope of the Soave hill, north of the castle

Soil

Volcanic

Training system

Pergola

Average age of vines

30 - 40 years

Winemaking

Some of the grapes, about 40%, are picked in September and the must is kept cold. The remaining grapes are picked in the first ten days of October, after careful bunch selection, and macerated with the skins on the cold must. The grapes macerate for 3-4 days. This process is a new interpretation of the 1930s production technique, to give the wine more freshness.

Ageing

In concrete vats for 9 months

Bottle maturation


6 months

Alcohol content

12%

An intense straw-yellow colour with golden nuances, the nose is reminiscent of peach, pear and apricot, with a plush and caressing palate and good length.

Formats

 0,75 l