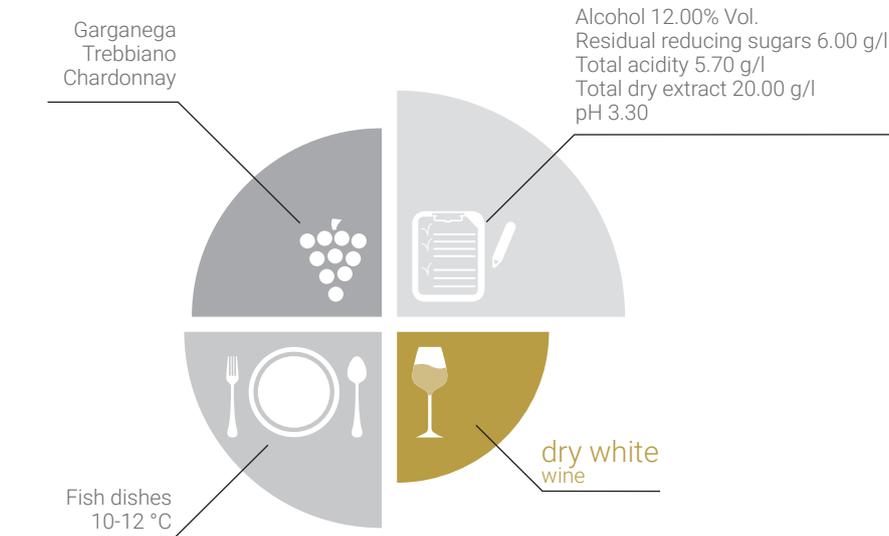


SOAVE DOC



The name of this famous wine comes from "Svevi" or "Suavi", one of the peoples who attempted to conquer Italy in the Middle Ages. Some hold that Dante gave this city near Verona the name Soave for the excellence of its wine.

VINEYARD

Location: the Soave DOC area.

Altitude: 100-250 metres a.s.l.

Soil type: mainly limestone, sometimes clay.

Grass sward between vines.
Training system: Pergola Veronese.

Age of vines in production: 15-20 years.
Buds per vine: 22.
Density: 2,500-3,500 per hectare.
Yield per hectare: 100 hl.

PRODUCTION

Harvest: end of September exclusively by hand. Vinification: destemmed and gentle membrane pressed. Fermentation with selected yeasts at a temperature of 16 °C. Conservation in stainless steel. Stabilization: protein and tartrate.

TASTING NOTES

Colour: straw yellow.

Perfume: floral, intense and delicate.

Flavour: medium-bodied, lightly bitter, with the typical notes of dried fruits.



VIVALDI