

## SOAVE DOC



**GRAPES:** Garganega

**VINE AGE:** Planted between 2000 and 2010

**ALTITUDE:** Between 400 and 650 f.a.s.l.

**EXPOSURE:** West, South-West

**SOIL:** Clayey soil



### WINEMAKING

Fermentation at 12C° in steel tanks for 12/16 days.

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### REFINEMENT

4 months in steel tank.

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### TASTING NOTES

Pale yellow colour.

Intense bouquet with scents of yellow fruit.

Harmonious, fresh and velvety