

DOMINI VENETI

Our Valpolicella, your wines.



SOAVE DOC CLASSICO

Soave stands out above all white wines; some hold that Dante gave this city near Verona the name Soave for the excellence of its wine. Let your nose be tickled by its delicate notes of white fruit. The palate rejoices in its harmony, freshness and an unmissable final note of bitter almond typical of the Garganega vine. The ideal moment for enjoying it is during appetisers and with pasta dishes with vegetables and fish. Bring it to the table at 10 -12 °C.

THE VINEYARD

Located in the heart of the Soave Classico area, in foothills 80 metres above sea level with soil of volcanic origins. Grassy vineyard. Training system: modified Veronese pergola. Age of producing vines: from 20 to 30 years. Load of buds per vinestock: 22. Planting density: 2,500 vines per hectare. Average yield per hectare: 84 hl..



GRAPES

80% Garganega

15% Trebbiano

5% Chardonnay



TYPE

Dry white wine



FORMAT

750 ml



SERVING TEMP.

10-12 °C



ALCOHOL CONTENT

12,5% vol

PRODUCTION

Harvest: end of September. Crushing with destemming of the grapes, soft tank pressing. Fermentation without skins at controlled temperatures of 14 - 16 °C. Conserved in steel. Stabilisation: protein and tartaric.

PAIRINGS It goes well with appetisers and pasta dishes with vegetables and fish.

VINTAGE 2017

A vintage characterized by low quality production. The seasonal trend was overall very good, optimal for ripening and with little incidence of parasitic diseases in the vineyard. An early harvest of about ten days compared to the usual, at the end of a season characterized by some anomalous phenomena, with some areas affected by spring frosts that have reduced production, and water stress. The grapes are very healthy, whole, with high sugar content that have led to the production of enjoyable wines from the beginning.