

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

375 ml,
750 ml



SERVING TEMP.

10-12 °C



ALCOHOL CONTENT

12,5% vol

PRODUCTION

Harvest: end of September. Crushing with de-stemming 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 2020

The 2020 vintage has been excellent for white wines. Preceded by a mild and dry winter, budding started substantially earlier than the previous season. The months of April and May were rainy and the low temperatures recorded slowed down the flow of the vines to reach flowering in June in perfect condition. The summer months had temperatures without extremes, ventilation and a perfect water supply that

led the vines to be luxuriant and healthy, without attacks of downy mildew or other diseases. The white wines obtained are very elegant and highly drinkable thanks to an important acid content and an aromatic framework that expresses great freshness.



TASTE WITH THE WINE MAKER

Watch the video

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