



SOAVE D.O.C. DECENNALE

- Unfiltered wine-



Vineyards: belong to the property, from the "Vigna della Corte" Cru located in the historic 'Castelcerino' cru, at an altitude of 350 mts.

Average age of the vines: 45 years

Vine Training system: pergola veronese

Plants per hectare: 2500

Exposure: South-east

Soils: substrate of volcanic origin, lying on tufaceous components

Grapes: 100% late harvested Garganega

Production: 8 tonnes per hectare

Fermentation: after a late harvest, in general at the end of October, the grapes are immediately pressed very softly, remaining in the peels for approx. 12 hours. It follows a natural fermentation in stainless steel tanks at a controlled temperature of approx. 16°-17°C. The new wine remains in contact with the yeasts for further five months, with continuous battonage to maintain the so-called "fine lees" in suspension. In early May, **the wine is bottled without filtration and without the addition of sulfites**. Before being sold, the wine is refined for six months in the bottle.

Analytical data:

Alcoholic degree: 13,30 % Vol.

Residual sugar: 2,02 gr/l

Total acidity: 5,50 gr/l

Vintage 2015: n. 900 bottles produced

Description and characteristics: A Soave wine able to exalt the best characteristics of pure Garganega grapes and of the Cru Castelcerino. Bottled without filtration, in order to preserve all the parameters of the terroir of origin and the grapes varietal aspects, it combines territorial notes of minerality, fragrance scent, density of fruit, all in a great harmony and balance.

Intense straw yellow colour with gold reflections as proof of its great complexity. Fine and elegant in the nose with scents of white dried flowers, ripe tropical fruit and fermentative notes. With a fresh impact, despite its considerable structure, on the palate it shows all the complexity in an harmony of alcoholic, fermentative, and glycerine notes. Surprising all over its extreme balance, great finesse and complexity, which indicates its interesting aging capacity. Given its great structure, this wine combines well with important and "sauced" dishes, such as a roast beef, white meat cooked in various methods, medium-aged cheeses.

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