



Soave 2013



Appellation: Soave D.O.C.

Grape varieties: Garganega 80%, Chardonnay 20%

The territory

Vineyard location: Soave DOC, hillside area

Altitude: 150-250 metres (492-820 feet) above sea level

Exposure: Southeast

Soil characteristics: Volcanic origin, calcareous

Training system: Pergola

Average age of the vines: 27 years

Density of the vineyard: About 3,000 vines/hectare (1,214 vines/acre)

Vinification and ageing

Harvest: Grapes are hand picked in the second half of August/beginning September

Pressing: De-stalking followed by soft crushing of the grapes

Vinification: Crio-maceration on the pomace for 16-18 hours at 10°C (50°F)

Fermentation temperature: 15°C

Length of fermentation: 8/10 days

Malolactic fermentation: Partial, in October

Ageing: 4 months in temperature-controlled stainless steel tanks, 2 months in bottle

Analytical data

Alcohol content: 12.88% Vol

Total acidity: 5.40 g/l

Residual sugars: 3.5 g/l

Dry extract: 22.7 g/l

Free SO₂: 33 mg/l

Total SO₂: 107 mg/l

pH 3.32

Vintage characteristics

All the conditions exist for one of the best harvests in recent years: the grapes enjoyed gradual ripening, which came about, above all, by virtue of light rather than heat, and this led to the synthesis of quality factors such as the accumulation of polyphenolic substances in red grapes and aromatic substances in white grapes. The months of July and August were crucial, with their high temperatures and highly-beneficial day-night temperature variations, which were very important for ideal ripening. The climate during harvesting in September and October was mostly good even if it was interspersed with days of heavy rain. In the days after rainfall, particular attention was paid to the careful selection of the grapes.

Tasting notes

Fairly intense straw yellow with green highlights.

This classic Veronese white wine is striking for its fresh and inviting breadth of aromas, sketched out with wild flowers and white peaches, and vibrant, vegetal notes.

Fresh and simple with a supple body, dry and smoothly rounded on the palate.

Food pairings

Fine with aperitifs, such as vegetable and fish hors d'oeuvres. Also good with seafood and vegetable risottos. Serve at 8-10°C (46-50°F).



750 ml