



CORTE GIARA

## SOAVE DOC 2023



**Region:** Veneto, Soave  
**Aspect:** S-E  
**Soil:** Volcanic soil  
**Training system:** Pergola



Garganega, Chardonnay



**Harvest:** Manual harvest carried out in the first week of September.



**Winemaking:** Cryomaceration on the skins for 15/18 hours at 10°C. Fermentation in stainless steel tanks at a controlled temperature of 15°C for 8/10 days. Partial malolactic fermentation is carried out in stainless steel tanks during the 4-month aging period.

**Alcohol content** 12,48% Vol  
**Total acidity** 5,60 g/l  
**Residual sugar** 1,5 g/l  
**Dry extract** 23.7 g/l  
**PH** 3.26



The **Soave DOC Corte Giara** is a wine where the savoriness and freshness provided by the volcanic soils meet the delicate aromas of Garganega. On the nose, it develops scents of white peach, yellow apple, and broom flowers, while on the palate, it is dry, fresh, and with an intriguing savory note that makes it very suitable for pairing with food.



The **2023 harvest** was one of the most challenging ever recorded. Below-average temperatures at the beginning of the year slowed the vine cycle, and frequent rains ensured water reserves but also increased the risk of fungal attacks. Very careful vine management and the orientation of the vineyards allowed us to brilliantly overcome this period. The high temperatures in August further slowed down maturation. We managed the canopy with pruning, cluster thinning, and other measures to bring the grapes to a perfect phytosanitary state, despite some extreme weather events.



**Soave DOC Corte Giara** enhances the flavor of grilled fish and seafood, making it an excellent choice for accompanying sushi, thanks to its balanced acidity that cleanses the palate. It also pairs well with Italian first courses, such as vegetable risottos and pasta with light sauces, especially those based on fish or vegetables. Additionally, it is perfect with vegetarian dishes, particularly fresh salads and vegetable quiches.