

Soave

DOC 2024



Region Veneto, Verona, Soave Aspect South-East Soil Mostly of volcanic origin Training system Pergola



Garganega, Chardonnay



Manual harvest is carried out on the second decade of September



Vinification

Crio - maceration 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 months ageing period.





Alcol Content 12,69% Vol Total acidity 5,75 g/l Sugar residual 1,4 g/l Dry extract 23,5 g/l PH 3,30



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 **2024 harvest** highlighted the importance of strategic agronomic choices, particularly cultivating vineyards in hillside areas, which proved crucial for ensuring grape quality and health. After a mild winter and a rainy spring with below-average temperatures, summer brought a sudden heatwave, requiring careful water management to prevent vine stress. September saw milder temperatures and significant day-night temperature variations, enhancing aromatic complexity. The use of climate monitoring technologies optimized treatments and improved sustainability. Harvesting began in mid-September, with balanced ripening and high-quality, healthy grapes.



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.



