

# TENUTA CASALETTI IN VAL D'ILLASI

## SOAVE DOC

### GRAPES:

Garganega, Chardonnay

### AREA OF PRODUCTION:

Favourably exposed foothills of Colognola ai Colli; clayey and tuffaceous soils.

### TRAINING SYSTEMS:

Pergola Veronese (around 3000 vines per hectare) and espalier (4500 vines/45,000 buds/hectare).

### YIELD PER HECTARE:

About 12,000 kg of grapes (8400 litres of wine) after summer pruning.

### HARVEST PERIOD:

The harvest starts around the first week of September for the Chardonnay and ends towards mid-October; two passes through the vineyards and strict grape selection to ensure perfect ripening.

### WINEMAKING:

Roller crushing, short enzymatic maceration and separation of first-pressing juice to encourage extraction of the fragrances and of the high-quality gentle tannins. Static clarification, followed by temperature-controlled fermentation with selected yeasts at around 18-21°C. Malolactic fermentation and ageing in stainless steel tanks; bottling and cellaring for a number of months before release.

### SERVING SUGGESTIONS

Hors d'oeuvres and pasta dishes; shellfish and fish recipes, white or boiled meats; an excellent aperitif with nibbles and olives.

Serve chilled, preferably in crystal glasses.

### SOME ANALYTICAL DATA:

Alcohol	12.70
Sugars	4 g/l
Total acidity	5.90
pH	3.24
Free and total SO <sub>2</sub>	20 - 90

### NUTRITIONAL DATA, per 100 ml

Calories = 74.81

Protein	g% ml	0.5
Carbohydrate	g% ml	0.4
Fat	g% ml	0
Alcohol	g% ml	10.25
Dietary fibre	g% ml	0
Saturated fatty acids	g% ml	0
Salt	g% ml	0
Cholesterol	mg/% g	0

