



SOAVE DOC “VIGNE DI SANDE”

GRAPES:

Garganega and Chardonnay

AREA OF PRODUCTION:

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

TRAINING SYSTEM:

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 it ends in October. It is carried out by passing through the vineyards several times, selecting just the perfectly ripe grapes.

WINEMAKING:

Roller crushing, short enzymatic maceration and separation of the free-run juice to encourage extraction of the fragrances and of the high-quality natural 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 brief cellaring 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	12.84
Sugars	4 g/litre
Total acidity	5.90
pH	3.24
Free and total SO ₂	20 - 90