

## SOAVE SUPERIORE RISERVA DOCG



**GRAPES:**

Garganega

**AREA OF PRODUCTION:**

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

**TRAINING SYSTEM:**

Pergola Veronese, with around 3500 vines (45,000 buds) per hectare.

**YIELD PER HECTARE:**

About 9000 kg of grapes (6000 litres of wine) after summer pruning.

**HARVEST PERIOD:**

It starts around mid- September and ends in October; two passes through the vineyards and careful grape selection ensure perfect ripening. The grapes are then left to dry for two months.

**WINEMAKING:**

Roller crushing, brief enzymatic maceration and separation of the free-run juice to encourage extraction of the fragrances and high-quality natural tannins. Static clarification and fermentation with selected yeasts at controlled temperatures (around 20 °C). The wine matures for at least one year in new, lightly toasted *barrisques*, thus encouraging the malolactic fermentation. Bottling is followed by extended cellaring before release.

**SERVING SUGGESTIONS**

Hors d'oeuvres and pasta dishes (even quite strongly-flavoured ones); shellfish and fish recipes; eggs and white or boiled meats; an excellent aperitif with salami and olives.

Serve chilled, preferably in crystal glasses.

**SOME ANALYTICAL DATA:**

Alcohol	13.90
Sugars	6 g/litre
Total acidity	5.40
pH	3.40
Free and total SO <sub>2</sub>	20 - 88