



LA TORRETTA Soave Classico

DENOMINAZIONE DI ORIGINE CONTROLLATA

Classification: Soave Classico D.O.C.

Type of wine: dry white

First vintage produced: 1994

Production zone: the vineyards are situated in the communes of Soave and Monteforte d'Alpone, in the historic Classico zone, to the north-east of Verona

Type of soil: clayey and sandy

Grapes: Garganega 70% and Trebbiano di Soave 30%

Training system: Guyot

Yield per hectare: 11,000 kilos

Harvest period: the end of September

Vinification: the whole of the vinification process is geared towards highlighting the fruity and floral fragrance of the grapes themselves. Consequently, cold maceration is carried out, pressing is very gentle and fermentation takes place at controlled temperatures of between 18° and 20°C

Maturation: in temperature-controlled stainless steel tanks, followed by a period of maturation in bottle prior to release

Number of bottles produced: 20.000

TASTING NOTE

Colour: straw yellow with faint green highlights

Nose: elegant floral notes of elderflower and acacia blossom, combined with hints of crisp, crunchy apples

Flavour: a dry wine, but with appealing, well-balanced fruit on the palate, where one finds echoed the floral and fruity sensations noted in its perfumes. One also finds delicate mineral notes on the finish, which are typical of the wine's zone of origin

Serving suggestions: an ideal wine for accompanying cold cuts (raw ham, *culatello* or *coppa*), light summer dishes (prosciutto with melon, cold dishes) and fish dishes in general. Locally, it is also drunk with young MonteVeronese cheese

Note: it is also excellent served very cool as an aperitif

Alcohol: 12.5% vol