

# SUAVIA

## OPERA SEMPLICE

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THIS WINE REPRESENTS ANOTHER STEP FORWARD FOR OUR TREBBIANO DI SOAVE RECOVERY PROJECT, IT IS THE FINAL HARMONIOUS FRUIT OF A LONG PROCESS THAT INVOLVED COMMITMENT, TECHNIQUE AND INSPIRATION. IT IS MADE AND PUT FORWARD IN A SIMPLE AND NATURAL WAY, WITHOUT THE ADDITION OF SULPHITES.

### Technical Data

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**Classification:** Vino Spumante di Qualità, Metodo Classico, Dosaggio Zero

**Number of bottles produced:** 2.000

**Grapes:** 100% Trebbiano di Soave

**Grape production per hectare:** 5 ton

**Start of harvest:** beginning of September

**Harvesting method:** manual - in crates

**Pressing:** soft pressing of whole grapes without the addition of sulphites

**Alcohol fermentation:** without the skins using natural yeasts, in steel

**Alcohol fermentation time:** 15 days

**Alcohol fermentation temperature:** 15-16 °C

**Malo-lactic fermentation:** not done

**Maturation:** in the bottle on the lees for 20 months

**Released:** September 2013

**Analysis:** Alcohol contents 12,50 % by volume - Total acidity 6.50 g/l pH 3.10 - Sugars < 3 g/l. Sulphites <10 mg/l

### Vineyard Profile

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### Organoleptic Profile

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**Colour:** Straw yellow with pale greenish highlights. Its perlage is fine and continuous.

**Nose:** Fresh and clean. Delicate notes of apple and pear.

**Palate:** Extremely clean. Sharp acidity and citrus notes. Very long persistence.

**Serving temperature:** 10 - 12 °C

### Best with...

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Ideal as an aperitif or with light dishes. Very good with lake fish.

