



SOAVE CRU MONTE CERIANI



PRODUCTION AREA

Municipality of Colognola ai Colli - Ceriani District (Verona).

TYPE OF SOIL

Silty clay loam with tufaceous profiles.

VINEYARD ALTITUDE

200 m a.s.l.

GRAPES

Garganega 100%

AGES OF VINES

30 years.

TRAINING SYSTEM

Pergola.

VINE DENSITY

3,500 vines per ha.

YIELD

90 q ha.

VINIFICATION

In steel at a controlled temperature. **Harvest:** by hand in bins. **Pressing:** soft in reduction using nitrogen, with cold maceration for 2 hours. **Fermentation:** alcoholic at low temperature with selected yeasts. **Bâtonnage:** in stainless steel with special mixers until April. **Stabilization:** cold physical.

AGEING

In stainless steel at low temperatures 6 months.

QUANTITY PRODUCED

20,000 bottles.

ORGANOLEPTIC EXAMINATION

Colour: straw yellow with greenish reflections. **Aroma:** citrus, especially grapefruit. **Flavour:** fresh and long-lasting, finish with a delicate hint of bitter almond, typical of Soave.

ALCOHOL

13% Vol.

ACIDITY

6,54 g/l.

RESIDUAL SUGAR

8,1 g/l.

PAIRING

Hors d'oeuvres and cold dishes, pasta and rice entrées with vegetables and fish, soups and cream of vegetables and mushrooms, delicate main courses of freshwater and sea fish.

SERVING TEMPERATURE

12 °C - 14 °C.

AGEING POTENTIAL

5 - 8 years.