

NARDELLO



SOAVE CLASSICO MERIDIES

Production area: Mount Zoppega

Soil: Volcanogenic but deep, rich and dark coloured

Growing technique: Guyot and pergola veronese

Grape: 100% Garganega

Yield per hectare: 110t

Harvest time: End of October

Vinification technique: Soft pressing of the grapes, cold static decanting and beginning of alcoholic fermentation through selected yeasts. After fermentation the wine is transferred only once and left on its own noble lees until March, when the wine masses are assembled.

Tasting notes: The yellow hue, softly powerful, is enlivened by light green shades. The first perception in the nose is that of white flowers, and it becomes more and more intense as the wine takes contact with the air, while the notes of matured fruits, especially of yellow ones, are evident only in a second moment.

The palate corroborates all the foregoing olfactory perceptions, and the persistency and balance of the product are noticeable even after swallowing.

Analytical data:

Dry extracts: 20 g/l

Alcohol: 12.5% vol.

Acidity: 5.0 g/l

Serving temperature: 8-9°C

Annual production: 10,000 bottles (750 ml)

