

NARDELLO



SOAVE CLASSICO MONTE ZOPPEGA

Production area: Mount Zoppega

Soil: Volcanogenic

Cultivation technique: Guyot and pergola veronese

Grapes: 100% Garganega

Yield per hectare: 90t

Harvest time: End of October

Vinification technique: Soft pressing of the grapes, cold static decanting and beginning of alcoholic fermentation in steel tanks. In the middle of fermentation the wine is transferred in barriques, and the process continues in the wood. Malolactic fermentation in barriques takes place when necessary, then aging in wood for 6-7 months according to the features of that specific vintage.

Tasting notes: The colour is very intense and powerful, always intertwined with slight greenish shades. The nose is impressive; it exalts fruits rather than flowers, especially yellow fruits.

In the mouth the foregoing perceptions are all confirmed, and the attention is all focused on the great structure and the sweet extracts.

Analytical data:

Dry extracts: 20 g/l

Alcohol: 13.5 % vol.

Acidity: 5.0 g/l

Serving Temperature: 9-12°C

