

SOAVE D.O.C. CLASSICO

# Monte Zoppega

**Production area:** Mount Zoppega

**Soil:** Volcanogenic

**Cultivation technique:** Guyot and pergola veronese

**Grapes:** 100% Garganega

**Yield per hectare:** 90 t

**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.

**Dry extracts:** Estratto 20 g/l | **Alcohol:** 13,5% vol

**Acidity:** 5.0 g/l | **Serving temperature:** 9-12° C

