

SOAVE D.O.C. 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.



**Dry extracts:** Estratto 20 g/l | **Alcohol:** 12,5% vol

**Acidity:** 5.0 g/l | **Serving temperature:** 8-9° C

