

SOAVE D.O.C. CLASSICO

Vigna Turbian

Production area: Mount Zoppega in the middle of the mount

Soil: Volcanogenic

Growing technique: Pergola veronese

Grape: Garganega 70%, Trebbiano di Soave 30%

Yield per hectare: 100 q.li

Harvest time: End of September for Trebbiano Grape and the middle of October for Garganega grape.

VINIFICATION TECHNIQUE

The grapes are separated for the vinifications, the Trebbiano grape is worked without oxygen for keeping the aromatic complements, about this type of grape. Traditional vinification for Garganega with ripe grape, from Mount Zoppega hill, after fermentation the wine is transferred only once and left on its own noble lees until March, the wine masses are assembled. Bottling in the following spring.

TASTING NOTES

The wine colour is yellow hue, powerful, is enlivened by light green shades. The sensation of the nose is complex, there are different sensation of white flowers, sage leaves and balsamic sensation, on final the sensation noise is like candied fruit. On the mouth is possible to note the particular of Trebbiano grape, with softly of late harvest Garganega. There is on final a well-balance between the acidity components, and extractives.

Dry extracts: Estratto 22 g/l | **Alcohol:** 13% vol

Acidity: 5.0 g/l | **Serving temperature:** 10-12° C



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www.nardellovini.it

Azienda Agricola DANIELE NARDELLO S.S.

Via IV Novembre, 56 - 37032 Monteforte d'Alpone

VERONA - ITALIA - tel/fax 0039 045 7612116

info@nardellovini.it

