

VILLABELLA

VIGNETI IN VERONA



SOAVE

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO

Classification: Soave d.o.c. Classico

Type of wine: dry white

First vintage produced: 1994

Production zone: the vineyards are situated in the communes of Soave and Monteforte d'Alpone, in the historic Classico zone, to the northeast of Verona

Type of soil: clayey and sandy

Main grapes: Garganega, Trebbiano di Soave

Training system: Guyot

Yield per hectare: approx 11,000 kilos

Harvest period: the end of September

Vinification: the whole of the vinification process is geared towards highlighting the fruity and floral fragrance of the grapes themselves. Consequently, cold maceration is carried out, pressing is very gentle and fermentation takes place at controlled temperatures of between 16° and 18°C

Maturation: in temperature-controlled stainless steel tanks, followed by a period of maturation in bottle prior to release

TASTING NOTE

Colour: straw yellow with faint green highlights

Nose: elegant floral notes of elderflower and acacia blossom, combined with hints of crisp, crunchy apples. Mineral hints

Flavour: a dry wine, but with appealing, well-balanced fruit on the palate, where one finds echoed the floral and fruity sensations noted in its perfumes. One also finds delicate mineral notes on the finish, which are typical of the wine's zone of origin

Serving suggestions: an ideal wine for accompanying cold cuts (raw ham, culatello or coppa), light summer dishes (prosciutto with melon, cold dishes) and fish dishes in general. Locally, it is also drunk with young Monte Veronese cheese

Note: it is also excellent served very cool as an aperitif

Alcohol: 12.5% vol

Serving temperature: 10°/12°C

Cristoforetti  *Delibiasi*

FAMIGLIE, VIGNE E OSPITALITA' IN TERRA VENETA

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