



OTTO

soave classico doc



Dedicated to my beloved Border Collie, my loyal companion every day. This wine is the youngest expression of our Soave wines.

PRODUCTION AREA Monteforte d'Alpone

AGE OF VINEYARD 30-70 years

ALTITUDE 100-250 m

SOIL TYPE Volcanic

GRAPE VARIETY Garganega 100%

TRELLIS SYSTEM Pergola Veronese, Guyot

YIELD PER HECTARE 70 hl/Ha

HARVEST PERIOD mid September - mid October

WINEMAKING TECHNIQUE destemming, soft pressing, fermentation temperature 13° C, fermentation and refining in steel tanks.

EXPRESSION

A pale yellow color, its aromas are rich in flowers, such as hawthorn and jasmine, green apple and almond.

On the palate it shows a clear mineral freshness and a strong flavor. Really good as an aperitif accompanied by Parma ham and fresh cheeses, or with pasta dishes, risotto with lake fish and soups of fresh vegetables.

FOOD PAIRINGS

Really good as an aperitif paired with delicate nibbles or sweet Parma ham and fresh cheese. Excellent with pasta or rice based fish dishes and vegetable soups.