



COLLE SANT'ANTONIO

soave classico doc



The Colle Sant'Antonio is obtained only with Garganega grapes, prepared in the vineyard using a special technique where the bunches of grapes cut. The result is a beautifully complex wine with characters of exotic and baked fruits.

PRODUCTION AREA Monteforte d'Alpone

AGE OF VINEYARD 30-70 years

ALTITUDE 150-250 m

SOIL TYPE Volcanic

GRAPE VARIETY 100% Garganega, selection of grapes

TRELLIS SYSTEM Pergola Veronese, Guyot

YIELD PER HECTARE 50 hl/Ha

HARVEST PERIOD cut of the Garganega vines shoot on the first dawning moon of September. Air-drying of the grapes for one month. Harvest in mid October. Grape selection coming from old vines. Selection of the most beautiful vines and bunches in our historical vineyards from three of our CRU.

WINEMAKING TECHNIQUE the grapes are destemmed and pressed softly. Fermentation is carried out at 13° C in 30 hl casks made of Allier oak. The wine is left to mature in oak for 18 months.

EXPRESSION

The wine's in tense yellow colour expresses the complexity of this wine. The bouquet is very fruit with aromas of mature yellow fruit, cinnamon, fresh vanilla, acacia honey and chestnuts. The acidity balances the high alcohol content and the full body. The tertiary that develop from the period of maturation in oak give this wine complexity on the palate, more roundness and alonger finish. On the aftertaste clear notes of toasted almond and candied apricot can be detected.

FOOD PAIRINGS

Ideal with traditional food: liver "alla veneziana", sardine saor and baccalà alla vicentina. It also marries well with truffle egg or mature cheese and blue cheese.