

APPELLATION

Soave DOC.

VINE VARIETIES

80% Garganega, 20% Trebbiano di Soave.

PRODUCTION AREA

Mezzane, 150 metres asl, South-East exposure.

CULTIVATION METHOD

Gujot espalier.

HARVESTING

By hand, selecting the best grapes.
Yield below 1.5 kg per plant.

VINIFICATION

Grapes are harvested when perfectly ripe, depending on the season.
They are then crushed and soft-pressed before being slowly fermented to exalt their rich body and fresh minerality.
First-pressed wine is then aged in steel tanks for a few months.

SENSORY NOTES

Straw-yellow colour.
Sensation of citrus fruit, white flowers and mineral notes.
Lively and savoury palate, pleasant to drink.
Great explosion of freshness, perfect to enjoy in company.

ALCOHOLIC STRENGTH

12,5 % vol.

CAPACITY:

750 ml.



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