



# FITTÀ

SOAVE CLASSICO DOC 100% GARGANEGA

**FITTÀ IS OUR HOME. WE PICK THE GRAPES THAT PRODUCE THIS WINE HERE, IN A VINEYARD SHELTERED FROM BAD WEATHER AND CONSTANTLY KISSED BY THE SUN. THE HISTORIC VINEYARDS WERE PLANTED BY HAND BY OUR GRANDPARENTS ON STRONG AND CLAYEY VOLCANIC SOIL.**

## VINEYARD

The vineyard, covering about one hectare, is located at the heart of the Fittà U.G.A. (Additional Geographical Unit), not far from the hamlet of the same name.

Part of it is situated in the south and part in the east, at an elevation of 255 metres above sea level, with slopes ranging from 15% to 45%. The old Garganega vines, planted in the early 1940s, grow on volcanic soil whose substratum is made up of strongly altered basalt vulcanite.

## DATA SHEET

**First year of production:** 2020

**Harvest:** by hand in crates, in mid-October

**Ageing material:** steel

**Alcohol content:** 12.5% Vol.

**Alcoholic fermentation:** in steel

**Duration of alcoholic fermentation:** 14 days

**Temperature of alcoholic fermentation:** 15-18 °C

**Malolactic fermentation:** not carried out

**Ageing:** for 12 months in contact with the fine lees in steel vats

**Filtration:** only one membrane filtration before bottling

**Maturation:** 24 months in bottle

## ORGANOLEPTIC PROFILE

**Colour:** bright straw yellow.

**Nose:** sharpish. Dominated by sulphurous notes and smoke, combined with citrusy overtones.

**Palate:** long and expressive, a sapid trail combines with fruity and almondly sensations.

**Serve at:** 11-13 °C

SUAVIA

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