



MASSIFITTI

BIANCO VERONESE IGT 100% TREBBIANO DI SOAVE

IT IS A CLEAR EXPRESSION OF TREBBIANO DI SOAVE: AN HISTORICAL GRAPE VARIETY THAT HAS ALMOST BEEN FORGOTTEN, IS OFTEN MISUNDERSTOOD AND CONFUSED. MASSIFITTI IS THE RESULT OF A LONG AND ADVENTUROUS JOURNEY THAT WE EMBARKED ON AT THE ORIGINS OF THIS ANCIENT VARIETY IN ORDER TO REDISCOVER ITS CHARACTER AND AUTHENTIC NATURE. THIS WINE, BORN AND BRED ON FITTÀ BASALT, IS A TRIBUTE TO OUR LAND AND ITS HISTORY OF WHICH WE ARE THE GUARDIANS.

VINEYARD

It covers an area of about 2 hectares, facing south at an altitude of 300 meters. The name Massifitti describes the composition of the volcanic soil of this area which is particularly rich in compact basaltic rocks of large dimensions. The vineyard was planted in 2006 using clones of old Trebbiano di Soave vines which were selected in collaboration with the laboratories of the Faculty of Agriculture of the University of Milan and Professor Attilio Scienza as part of our recovery project of this ancient variety.

DATA SHEET

First year of production: 2008

Harvest: manual at the beginning of September

Maturation material: steel

Alcohol content: 12.50% Vol.

Alcoholic fermentation: in steel by indigenous yeasts

Duration of alcoholic fermentation: 15 days

Alcoholic fermentation temperature: 14-16 °C

Malolactic fermentation: not carried out

Maturation: for 15 months in contact with the fine lees in steel tanks

Filtration: only one membrane filtration before bottling

Refinement: 12 months in the bottle

ORGANOLEPTIC PROFILE

Colour: bright straw yellow.

Nose: citrus and sweet spices extend over mineral tones and marine perceptions.

Palate: clean and vertical. The lively acidity is combined with an elegant and creamy structure. Long and savory finish.

Serving temperature: 11/13 °C

BEST WITH

Accompanies appetizers and first courses based on vegetables and fish. Excellent with oysters and raw seafood.

SUAVIA

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