



OPERA SEMPLICE

METODO CLASSICO - DOSAGGIO ZERO 100% TREBBIANO DI SOAVE

ONLY PRODUCED IN THE BEST VINTAGES WITH OUR FINEST TREBBIANO GRAPES, THIS UNUSUAL AND EXPERIMENTAL TRADITIONAL METHOD SPARKLING WINE IS A FURTHER STEP FORWARD IN OUR RESEARCH PROJECT ON THIS ANCIENT VARIETY. THE SILKY BUBBLES GO HAND IN HAND WITH GREAT FRESHNESS AND UNDISGUISED TERRITORIALITY.

VINEYARD

The grapes are selected within the Massifitti vineyard: belonging to the u.g.a Fittà, it covers an area of about 2 hectares with southern exposure and an altitude of 300 meters. It is characterized by a soil of volcanic origin particularly rich in compact basaltic rocks.

DATA SHEET

Harvest: manual in box at the beginning of September

Maturation material: steel

On the lees: 24 months

Alcohol content: 12,50% Vol.

Alcoholic fermentation: in steel by indigenous yeasts

Duration of alcoholic fermentation: 15 days

Alcoholic fermentation temperature: 15-16 °C

Malolactic fermentation: not carried out

Maturation: in the bottle on its fine lees for 24 months

ORGANOLEPTIC PROFILE

Colour: bright straw yellow with a very fine and continuous perlage.

Nose: sulphurous hints and toasted dried fruit accompany fresh citrus and mineral notes.

Palate: clear and dry. It ends in an intense savory extension.

Serving temperature: 10/12 °C

BEST WITH

Excellent with fish dishes. Its “degreasing” acidity also makes it particularly suitable to accompany fried foods and cold cuts.

SUAVIA

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