



# CASTELLARO

SOAVE CLASSICO DOC 100% GARGANEGA

NESTLING ON THE NORTHERN SIDE OF MONTE CASTELLARO, THIS SMALL VINEYARD ENJOYS A BREATHTAKING VIEW OF THE LESSINI MOUNTAINS, WHICH PROVIDE IT WITH ENVIABLE COOLNESS. HERE, THE SOIL IS EXTREMELY STONY AND THE FEARLESS ROOTS DIG THEIR WAY DOWN THROUGH A MAZE OF BASALT.

## VINEYARD

The vineyard consists of a small plot of less than one hectare, facing north on the slope of the ridge rising from Monte Castellaro towards the hamlet of Fittà.

It is located at an elevation of 220 m above sea level, with 20% slopes.

The volcanic soil consists of altered basalt vulcanite, moderately deep and with a profile rich in rock fragments.

The Garganega vines are Pergola Veronese trained and, on average, 50 years old.

## 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:** just one membrane filtration before bottling

**Maturation:** 24 months in bottle

## ORGANOLEPTIC PROFILE

**Colour:** bright straw yellow.

**Nose:** it opens with mineral sensations accompanied by a distinctive white pepper note and jasmine aroma.

**Palate:** taut and dynamic, the finish is long and delicately salty.

**Serve at:** 11-13 °C

SUAVIA

Suavia Azienda Agricola - Frazione Fittà via Centro 14 - 37038 Soave (VR) - Italia  
t. +39 045 767 50 89 | info@suavia.it | [www.suavia.it](http://www.suavia.it)