



TREMENALTO

SOAVE CLASSICO DOC 100% GARGANEGA

THE STEEP MOUNTAIN FACE OF TREMENALTO IS A FEAST FOR THE EYES. OUR VINEYARD HANGS FROM IT LIKE A PAINTING AND ITS ROOTS SINK DOWN INTO AN ANCIENT AND INTACT VOLCANIC SOIL OF A SCARLET RED COLOUR.

VINEYARD

The west-facing vineyard located within the Tremenalto UGA (Additional Geographical Unit) covers a total of about 2 hectares at an elevation of 130 m above sea level.

Despite the steep slopes in this area, the volcanic soils often prove to be essentially protected from erosion processes. In fact, these are deep and evolved soils.

The Garganega vines in this vineyard are, on average, 60 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: warm and chalky. Quince jam combines with orange blossom and candied fruit.

Palate: full and well-rounded, driven by a sapid, fresh background.

Serve at: 11-13 °C

SUAVIA

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