

Corte  
Vittorio

## SOAVE DOC

Denominazione di Origine Controllata

### TYPE OF WINE

Still white wine

### AGRONOMICAL FACTS

Grape varieties:	Garganega
Cultivation area:	Soave Hills, Veneto, Italy
Soil:	Limestone soil, partly of volcanic origin
Altitude:	200 mt above sea level
Training system:	Guyot
Density stems/ha:	medium density 4200 stems/ha.
Hectare yield:	approx. 140 q./ha.
Harvest:	manual harvest in bins, first half of September

### OENOLOGICAL FACTS

Vinification:	storage of the bins at cold temperature for one night, soft pressing with nitrogen saturation, fermentation at controlled temperature of 14-16°C in steel vats, following racking and resting on fine lees until bottling
Ageing:	in steel vats for some months, after that at least 3 months in bottles

### TASTING NOTES

Color:	straw yellow with greenish shades
Bouquet:	herbal notes, mineral, and delicate almond hints
Taste:	full-bodied, soft, but well balanced by a fresh acidity. Mineral note aftertaste

Pairing:	cottage pie, fish and chips, Danish smørrebrød, chicken with paprika sauce, Spanish paella, Greek souvlaki. As well as fish dishes, rabbit, turkey, chicken, veal, light starters, as aperitif
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Service temperature:	8° – 10° C
Alcohol content:	12% by vol.
Residual sugar:	4,9 gr./lt.
Total acidity:	4,9 gr./lt.