

O T T O

soave classico doc



PRODUCTION AREA Monteforte d'Alpone

AGE OF VINEYARD 30-60 years

EXPOSURE Southeast

ALTITUDE 150-250 m

SOIL TYPE Volcanic

GRAPE VARIETY 100% Garganega

PRUNING SYSTEM Pergola Veronese

YIELD PER HECTARE 70 hl/Ha

HARVEST PERIOD Between 15th September and 15th October

WINEMAKING TECHNIQUES the grapes are pressed softly before undergoing fermentation at 16°C – 18°C. The wine is fermented and matured in stainless steel vats

EXPRESSION

A pale yellow color, its bouquet bursting with notes of flowers (hawthorn and jasmine) and yellow flesh fruits (drupe, peach and apricots). On the palate, the wine is medium bodied and flavoursome, full of fruit, with clear mineral notes.

FOOD PAIRINGS

Really good as an aperitif paired with delicate nibbles or sweet Parma ham and fresh cheese. Excellent with pasta or rice based fish dishes and vegetable soups.