



Otto

Soave Classico DOC

This wine is the youngest expression of our Soave wines.

Production area Monteforte d'Alpone

Vineyard age 30 – 70 years

Altitude 100 – 250 meters

Soil type volcanic

Grape variety 100% Garganega

Runing system Pergola Veronese/Guyot

Yield per hectare 70 hl/ha

Harvest period mid September – mid October

Winemaking techniques destemming, soft pressing, fermentation temperature 13 ° C, fermentation and refining in steel tanks.

OTTO ACCORDING TO GRAZIANO

“I am particularly fond of this wine, which was named after the Border Collie that lived with us for fifteen years. Otto is the youngest wine we have, fresh, ready to drink. Always keep some available.”

DESCRIPTION

A pale yellow color, its aromas are rich in flowers, such as hawthorn and jasmine, green apple and almond.
On the palate it shows a clear mineral freshness and a strong flavor.
Really good as an aperitif accompanied by Parma ham and fresh cheeses, or with pasta dishes, risotto with lake fish and soups of fresh vegetables.



CAMPAGNA FINANZIATA AI SENSI DELL'ART. 17, PAR. 2, LETT. A) DELLA LEGGE N. 30/2013
CAMPAGNA FINANZIATA ACCORDO ALLA DIRETTIVA EUROPEA N. 1308/2013