

# BIXIO, Winemakers since five generations

**Bixio**  
PODERI



**I MIGLIORI VINI ITALIANI**  
Luca Maroni

## BASSANELLA

Soave - Denominazione di Origine Controllata  
Classico

*Just before entering the walls of Soave town and Castle, you can admire the beautiful and famous Bassanella vineyards. This CRU is born in a calcareous soil from a vineyards of more than 20 years old. Bassanella is also the name of the Chapel (represented on the label) date back to XI century when, according to the chronicles, the villagers of Soave erected a statue, of the Virgin Mary, to celebrate a miraculous appearance of the Lady. This vineyards are an integral part of the gorgeous landscape; from this spot you can admire the beautiful Soave Classico area and the majestic Scaligeri Castle overlooking the village. A magic atmosphere embraces everything, like in an impressionist painting, and each season brings the magic colours and pictures of unique emotions.*

### Grapes Variety

100% Garganega from the estate's own vineyards.

### Viticultural details

A traditional, single, guyot vineyard of 2 hectares with a number of bunches by vine from 8 to 12. On typical calcareous soils at 250 meters above sea level. With south-westerly exposure. Age of the vines over 20 years.

### Vinification and maturation

Only the best bunches of Garganega, picked at beginning of October, are used, after a careful evaluation of the ripeness and health of the grapes. After destemming, maceration on the skins for 12 hours and soft pressing, the must is given a cold, static settling. Fermentation at controlled temperatures of 18°C. The wine matures on its lees in stainless steel tanks over late Spring.

### Tasting notes

Colour: intense yellow straw colour with green hints.

Nose: pleasantly fruity with notes of tropical fruit and ripe yellow fruits.

Flavour: armonic, complex and rich. The aftertaste is persistent with a good sensation of minerality.

Alcohol: around 12,5 % vol.

### Serving suggestions

Enjoy as an appetizer or with seafood, shellfish and light meats as well pasta or rice dishes with vegetable sauces

### Serve at

10-12°C. (50-54°F.)



750 ml



100%  
Garganega



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