



REDALMO



SOAVE CLASSICO DOC - 750 ml

Our wine originates exclusively from propriety vineyards located in the hilly area of Monteforte D'Alpone (VR) and entirely from native vines.

Denomination: CLASSICO DOC

Variety: 100% Garganega

Geographical location: Hilly area of Brognoligo, Monteforte D'Alpone (VR)

Vineyard soil characteristics: Soil of exclusively volcanic origin, basaltic with an average altitude of 250 mt above sea level

Vine Training system: pergola veronese

Defense method: antiparasitic defense according to the integrated pest management method without the use of herbicides to preserve the biodiversity of the soil in order to enhance the organoleptic characteristics of the wine

Ages of the vines: Plants of different ages, from 30 to 40 years old.

Average Yield: 90/100 ha

Method of harvesting: Manual harvesting in crates between mid and late September

Winemaking: Gentle pressing of the grapes. Selection of the free-run must and fermentation for about 20 days at a controlled temperature (15°C) in stainless steel tanks.

Aging: After fermentation, the wine ages in stainless steel for 6 months on the fine lees. Frequent *bâtonnage* gives the wine structure and elegance.

Tasting notes:

- Color:** Straw yellow
- Bouquet:** Fine, white peach, elegant with mineral notes
- Taste:** Sapid, fresh, with almond notes and a good persistence

