



Contrada Salvarenza

“Vecchie Vigne”

Soave Classico DOC

Sumptuousness from ccentenaries-old vineyards

Legend has it that the name “Salvarenza” relates to a young female named Renza who, threatened by bandits, was saved by a noble knight in the area where the variety for this great Cru is produced. The vineyards are over 100 years old and the wine suitable for prolonged ageing.

Grape variety: 100% Garganega

Type of viticulture: Certified organic

Altitude: 150 meters above sea level

Exposure: South-East

Soil type: Limestone veins with thin tuff layers

Vineyard extension: 5 hectares

Vine training system: Pergoletta Veronese

Vineyard density: 4,000 vines/ha

Wine yield per hectare: 40 hl/ha

Average age of vines: 100 years

About a third of the vines are “ungrafted”, that is, not grafted on American vines since they survived the Phylloxera that destroyed most of the vineyards in Europe between the late 19th and early 20th century.

Harvest period: End of October

Vinification

The grapes are hand picked and placed in wooden boxes. Soft pressing and brief contact of the must with the skins. Immediate cooling of the must. Fermentation is wholly in wood – big barrels and French oak casks (aged 3 years minimum). No sulphites are added during the vinification process.

Malolactic fermentation

Yes

Maturation

The wine matures for 12 months in oak barrels of 228 Lt capacity and in big barrels, on its lees and bottle age for at least 6 months at optimal temperature and humidity in our cellar carved in the rock.

Analytical Data

Alcoholic strength: 13.5% vol.

Total acidity: 5,5 g/l

Organoleptic Characteristics

Colour: Bright greenish golden yellow.

Nose: Complex and profound. Mineral, rich in sweet and enveloping fruity notes, yellow flowers and tropical fruit.

Flavour: fat in the mouth, sapid, mineral, flint and cloves. Ripe pear, yellow peach. Dense, round and intense, the finish is distinct and persistent. Wine suitable for a long aging.

Serving Temperature and Food Matching

Serving temperature: 10/12° C

Recommended with: flavourful pasta and rice dishes, fish, white meat and poultry dishes, cheese.

Bottle Sizes

0,750 Lt

1,5 Lt



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