

GINI®



Soave Classico Gini

Soave Classico DOC

Harmony among the vines

This wine rounds up the finest expressions of our great Cru wines. One bottle contains all the aromas and flavours of our territory. The mention "Classico" distinguishes the Soave produced from vineyards situated in the historical hillside zone where Garganega grapes are traditionally cultivated.

Grape variety: 100% Garganega

Type of viticulture: Certified organic

Altitude: Between 100 and 200 meters above sea level

Exposure: South-East

Soil type: Volcanic rock and limestone

Vineyard extension: 12 ha

Vine training system: Pergoletta Veronese

Vineyard density: 4,000 vines/ha

Wine yield per hectare: 70 hl/ha

Average age of vines: 70 years

Harvest period: October

Vinification

The grapes are selected and hand picked. Soft pressing and slow fermentation with wild yeasts follow, no sulphites are added during the vinification process.

Malolactic fermentation

No

Maturation

The wine is left for at least six months on the lees in small steel vats.

Analytical Data

Alcoholic strength: 12.5% vol.

Total acidity: 5,5 g/l

Organoleptic Characteristics

Colour: Straw yellow with green-gold reflections.

Nose: Intense and fragrant, fresh white flowers (hawthorn, elderberry, cherry etc.), white peach and tropical fruit.

Flavour: Harmonious, elegant and persistent with almond notes, mineral.

Serving Temperature and Food Matching

Serving temperature: 10° C

Recommended with: Pasta dishes, fish or white meat (poultry).

Bottle Sizes

0.375 Lt

0.750 Lt



Azienda Agricola Gini Sandro e Claudio

Via G. Matteotti 42, Monteforte d'Alpone (VR)

Tel 0457611908 Fax 0456101610

P.IVA 02038280232