



TENUTA DI CORTE GIACOBBE 2022 SOAVE

Denomination : Soave DOC

Grapes : Garganega

Yield : 70q/ha

Growing Area : Vineyards surrounding the ancient Corte Giacobbe, in the hills area of Roncà, on the slopes of two extinct volcanoes, Calvarina and Crocetta, east of Soave, in the Veneto.

Soil Profile : Ocean-derived calcareous soils, rich in basalt and in grey and black tuff.

Vinification : White vinification that is to say without the skins, soft pressing

Training System : Traditional Soave pergolella and Guyot, planted to densities of 4-5,000/vines/hectare.

Harvest Period And Vinification : The harvest, exclusively by hand, begins between the second and third week of September. After a brief cryomaceration (24 hours at 5°C) on the skins, the must ferments in steel at a controlled temperature of 16°C.

Maturation : A minimum of 3 months in steel, with bâtonnage of the fine lees once per week, then ageing in the bottle for a minimum of 45 days.

Sensory Profile : Straw yellow with pale green highlights. On the nose, multi-faceted fragrances of ripe melon and orange, jasmine and camomile complement pungent rosemary and mountain-grown hay. Appealing and well-balanced on the palate, with lingering, aromatic melon and citrus that push

through to a crisp finish hinting of dried almond. It displays a vibrant vein of minerality, gift of its valley terroir of origin.

Serving Suggestions : Ideal served by itself as an aperitif wine, and delicious partnered with first courses, lighter meats, fish, and vegetables.

Alcohol : 12.5% vol.

Serving Temperature : 10-12°C