



## 2022 SOAVE SUPERIORE 'I TARAI' D.O.C.G.

Soave Superiore Denominazione Di Origine Controllata E Garantita

### Tasting Notes

**Colour:** Medium yellow **Bouquet:** Decidedly expressive and fruity with aromas of plums, apricots, and hints of minty herbs and olive leaves **Palate:** Full-bodied and vertical, offering a rich mouthfeel with a distinctive mineral finish **Food Pairing:** Pairs well with seafood, raw shellfish, and hard cheeses **Cellaring:** Soft pressed off the skins, followed by fermentation in stainless steel at 13°C for 18-20 days, then matured for 12 months in 30 HL wooden barrels and 300 L barriques, which add complexity and depth to the wine.

### Technical Details

**Variety:** [Specify the grape variety if known] **Region:** Colline di Roncà - Roncà Hills **Soil:** Basalt-rich volcanic soils **Harvest:** Mid-October **Maturation:** Fermented in stainless steel at 13°C for 18-20 days, followed by 12 months of aging in large wooden barrels (30 HL) and smaller barriques (300 L)