

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)