



PRESSONI
SOAVE CLASSICO
DOC

THE MOST ELEGANT SOAVE: IN THIS CRU, THE GARGANEGA GRAPES EXPRESS THEIR MINERAL, FLORAL AND PLEASANTLY VEGETAL NOTES WHICH ENHANCE ITS GREAT SAPIDITY.

Straw yellow color with pale green reflections. Intense aroma with floral notes (chamomile and acacia). Slight presence of ripe citrus fruits. Harmonious and enveloping flavor with a good sapidity and minerality given by the volcanic soil. Long and warm aftertaste that enhances the harmony of its flavor.

CLASSIFICATION

Still white wine

GRAPES

Garganega 100%

GROWING AND PRODUCTION AREA

Pressoni single vineyard, municipality of Monteforte d'Alpone, at 200/250 meters above sea level, facing East, South/East; Training system: Guyot.

SOIL

Clay-rich basaltic soil of volcanic origin.

VINIFICATION

Vintage: First part of October. Accurate selection of grapes, manual harvesting, destemming and soft pressing with a 70/80% must yield; Fermentation: Temperature-controlled stainless steel tanks; Aging: about 12/24 months in stainless steel. Bottle aging: minimum 3 months.

FOOD PAIRING

Recommended as an aperitif with appetizers, excellent with risottos, first courses in general and with any fish-based dish.

SERVING TEMPERATURE

8-10°C

BOTTLE SIZE

750 ml