



SOAVE OASI SAN GIACOMO 2021



Soave D.O.C.



Garganega 80%, Chardonnay 20%



Region Veneto

Area Mezzane di Sotto, Verona

Altitude 150-250 metres (492-820 feet) above sea level

Exposure Southwest

Soil characteristic Chalky, of volcanic origin

Training system Guyot

Average age of the vines 38 years

Density of the vineyards 6,250 vines/hectare (2,530 vines/acre)



Harvest Manual harvest between late September and early October

Pressing Soft pressing of whole grapes

Vinification Crio-maceration on the pomace for 18 hours at 10°C (50°F)



Fermentation In temperature controlled stainless steel tanks

Fermentation temperature 15°C (59°F)

Length of fermentation 8/10 days

Malolactic fermentation Partial, in October

Ageing 14 months in stainless steel tanks, 2 months in bottle



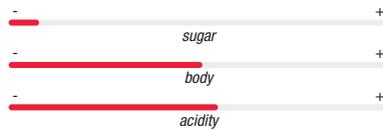
Alcohol content 12.65% Vol

Total acidity 5.85 g/l

Residual sugars 2.1 g/l

Dry extract 23.2 g/l

pH 3.30



Vintage 2021 featured a severe delay in bud burst, caused by a drop in temperatures in April. Full budding was not seen until the end of April. The vegetative development of the vine consequently moved forward by 15-20 days compared to last year.

In mid-September, some 'providential' rainfall was followed by a 'mini summer', which brought temperatures up to 34-35°C and temperature variations of around 15°C. The grapes obtained are vivid in colour, with crunchy berries and elevated sugar concentrations. The loose (non-compact) bunches are particularly suitable for drying and were a factor that characterised this particular harvest.



Allegrini's production veers in an easterly direction for the production of this noble white. As tradition dictates, the Garganega grape forms the backbone of this wine that features ripe, crisp fruit and a degree of acidity that brings liveliness and unpredictability to the mouthfeel. The task of the 20% addition of Chardonnay, which completes the wine, is to yield the finest aromas and bring elegance to the palate.



white
flowers



pink
grapefruit



citron



An ideal aperitif with caviar canapés, frogs' legs, smoked fish dishes and many other hors d'oeuvres. It enhances risotto with saffron and pairs well with raw fish dishes, tempura, sushi and sashimi, as well as spicy and sweet and sour dishes typical of Asian cuisine. It is also a good match with fresh water fish dishes and grilled seafood and shellfish. Try it with pizza as well.



Serve chilled at 8-10°C (46-50°F).

750 ml



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