



SOAVE OASI SAN GIACOMO 2022



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 13.18% Vol

Total acidity 5.80 g/l

Residual sugars 2.0 g/l

Dry extract 24.5 g/l

pH 3.26



Vintage 2022 was a rather different vintage from previous years. Arid conditions as early as February and March meant that by the end of spring the season was ahead of the norm by about 20 days. The sun, the excessive heat, and the lack of rainfall created such a critical situation that only emergency irrigation made it possible for the bunches to ripen. The first few days of August and the rainfall between 6th and 13th August brought welcome relief, reversing the course of the vintage. The period of veraison speeded up and almost all the bunches were able to ripen, also due to the increase in the day-to-nighttime temperature range that occurred in the second half of August.

The rainfall in August and September enabled the Garganega grapes to partially recover from drought stress. The grapes were ripe, and the yields were low, but despite this, the location of the vineyard and its altitude meant that the fruit was in excellent condition and optimal in terms of ripening parameters.



Allegri'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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3 times 90+