

SOAVE DOC OASI SAN GIACOMO 2023

The grapes are harvested in the municipality of Lavagno and Mezzane di Sotto, at an altitude of 150-250 m a.s.l.

Aspect: S-O

Soil: Volcanic origin

Training system: Guyot



Garganega 80%
Chardonnay 20%



Harvest: Manual harvest is carried out at the end of September, beginning of October.



Vinification: The grapes are crio-macerated for 18 hours at a temperature of 10°C and then fermented in stainless steel at a temperature of 15°C for 8/10 days. It lies on the fine lees for 4 months before being bottled.



Alcohol Content: 12.5%

Serving temperature: 8-10°C



Elderflower



Lime



Grapefruit



White
Peach



Sapidity



Body



Acidity

Pairings

The Soave DOC is a young wine with a crisp acidity that pairs well with saffron risotto or seafood spaghetti. With its citrusy notes, it's perfect for Mediterranean dishes like grilled fish or a chicken salad with fennel and oranges.

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