

OASI SAN GIACOMO SOAVE DOC 2023



Region: Soave, Veneto, Italy

Vineyards: The grapes are predominantly harvested in the municipalities of Lavagno and Mezzane di Sotto at 150m a.s.l.

Aspect: South-West

Soil: Mostly volcanic soil

Training system: Guyot



Garganega 80% Chardonnay 20%



Harvest: Manual harvest between late September and early October



Vinification process: Grapes undergo crio-maceration for 18 hours at a temperature of 10°C. It ferments in stainless steel at controlled temperature of 15°C for 8/10 days. The wine ages on the lees for 4 months before bottling.



Alcohol content 12,90% Vol

Total acidity 6,30 g/l

Residual sugar 1,4 g/l

Dry extract 25,0 g/l

PH 3.21



The **Soave DOC Oasi San Giacomo** is a crisp white wine that is a perfect range completion. The refreshing acidity is well integrated with the intense fruit concentration of white flowers and citrus. The sip is quite long, with a volcanic sapidity that lingers in the mouth. The vinification method enhance the fragrance of the fruit and the aromaticity of the Garganega grape.



Harvest 2023 was one of the most challenging ones. Temperatures below average slowed down the vine cycle, and frequent rainstorms ensured water reserves but at the same time increased the risk of fungal attacks. Very careful vine management and the vineyards' aspect helped us to overcome this period brilliantly. The high August temperatures slowed down some vines. We managed the canopy with trimming, green harvesting, and other measures to bring the grapes to perfect ripeness.



The **Soave DOC Oasi San Giacomo** 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.



750 ml • 1,5 L • 3 L



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3 times 90+