

Allegri
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Soave Oasi San Giacomo

DOC 2024



Region Soave, Veneto, Italy

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

Aspect South-West

Soil Mostly volcanic soil

Training system Guyot



Garganega 100%



Manual harvest between late September and early October.



Vinification

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.



750 ml



Alcohol content 12,85% Vol

Total acidity 5,90 g/l

Residual sugar 2.0 g/l

Dry extract 23,2 g/l

PH 3,30



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.



The **2024 harvest** highlighted the importance of strategic agronomic choices, particularly cultivating vineyards in hillside areas, which proved crucial for ensuring grape quality and health. After a mild winter and a rainy spring with below-average temperatures, summer brought a sudden heatwave, requiring careful water management to prevent vine stress. September saw milder temperatures and significant day-night temperature variations, enhancing aromatic complexity. The use of climate monitoring technologies optimized treatments and improved sustainability. Harvesting began in mid-September, with balanced ripening and high-quality, healthy grapes.



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.

