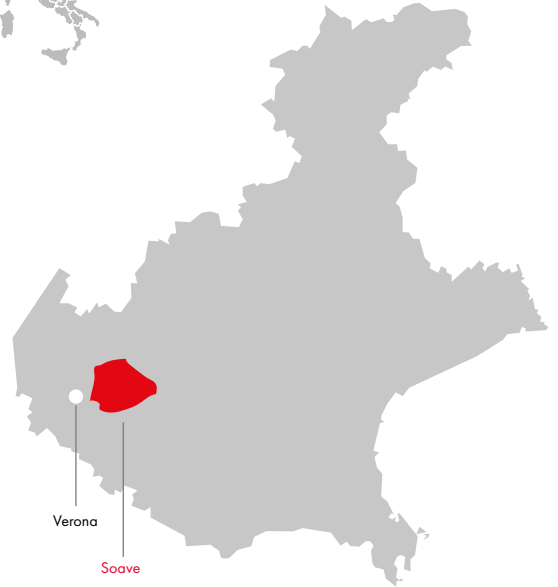


*Allegrini*

## Soave Oasi San Giacomo

DOC 2025



**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



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** 12,50% Vol

**Total acidity** 5,55 g/l

**Residual sugar** 2,3 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 2025 vintage** was marked by a complex yet overall favorable climatic pattern, requiring constant attention and well-timed decisions in the vineyard. Adequate winter rainfall ensured good water reserves, while a cool and unstable spring promoted gradual vegetative growth and excellent grape health. Following an early summer period with high temperatures, weather conditions stabilized, providing optimal support for veraison and ripening. Late-season temperature fluctuations and the positive response of hillside vineyards helped preserve freshness and aromatic complexity. Harvesting allowed for the delivery of healthy, well-balanced grapes to the winery, with a high qualitative profile.



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.

