

CAPITEL TENDA

Soave DOC Classico



This wine is made with grapes harvested in vineyards, located in oldest area of origin – the commune of Monteforte d'Alpone – that with Soave, makes up the classic Soave area. The distinctive winemaking technology employed yields an elegant and velvety wine with a delicate almond-scented nose.



100% Garganega

PRODUCTION PROCESS

End August - End September

Pressing



Alcoholic fermentation and maceration

6 days at 18-20°C

Clarification and stabilization In stainless steel tank

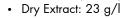
Bottling

4 months bottle ageing



Chemical data

• Alcohol: 12,5% Sugars: 0,6 g/l Total Acidity: 5,3 g/l





Ageing

3-4 anni



Bottle size 750 ml



VINEYARD NOTES

Soil

Clay soil of volcanic origin

Vine density

5500 plants/hectare

Vineyard age

20 years (average)



Guyot

Pruning

12-14 buds/plant

Production

9000 kg/hectare

TASTING NOTES

Clear and transparent Yellow with green reflections



Fruity and rich Almond, apricoat and yellow fruits notes



Good structure, fresh acidity Round, balance, elegant persistence







Aperitifs, appetizers



8-10°C (46,4-50°F)











