

# BERTANI®



## SOAVE VINTAGE EDITION

Soave Doc

*Fashions come and go, style remains.*

*A Soave for large parties and famous historical receptions.*

**Production area** Vineyards on the western slope of the Soave hill, to the north of the Castle.

**Soil** Volcanic soils.

**Vitigni** Garganega.

**Winemaking**

Some of the grapes, about 40%, are picked in September; followed by crushing and traditional fermentation without skin contact. The remaining amount of grapes are picked at the end of October, after a careful bunch selection, and are fermented on the skins, like they used to do back in the 1930s. Ageing in concrete vats for 12 months.

**Style** This wine recalls the flavour and style of wines in the 1930s, which have come back into fashion today. It is a wine with a rich nose, with notes of peach, pear, apricot and gooseberry. A sapid and mineral palate, but soft and lingering at the same time.

**Pairings**

A white with great personality and complexity, it goes well with flavoursome white meat dishes and intense-flavoured fish dishes such as creamed dried cod.

*0,75 l.*