

SOAVE D.O.C. Classico Castelcerino CIMALTA

Expression of pure Garganega grapes, from the highest hill in the Classical area





Annata 2021: 91 points Annata 2019: 92 points Annata 2018: 91 points Annata 2017: 90 points Vineyards: of property, located in the "Castelcerino" hills, inside the Classical Area (338m a.s.l.)

Average age of the vines: 30 years

Plants per hectare: 3.000

Exposure: South-East

Soils: substrate of volcanic origin, with calcareous and tuffaceous components

Grapes: Garganega 100%

Harvest: hand-picked in early October

Fermentation: After the throngs-crushing, grapes are pressed softly in an oxygen reduction and then destined to a cold maceration (about 14 degrees) for a night. Alcoholic fermentation takes place in steel tanks at a controlled temperature. The new wine stays in contact with its fine lees for almost four/five months. After that date, it is bottled and refined for one month in the bottle, before being released.

Analytical data:

Alcoholic degree:	13 % Vol.	
Residual sugar:	3,50	gr/l
Total acidity:	6,00	gr/l

Description and characteristics:

A wine of unique character, in which mineral freshness and great flavour are enhanced by important and noble fruity and floral notes. Deeply territorial, of great delicacy and drinkability. Straw yellow colour. In the nose it reminds to floral and fruity scents, white wildflowers, ripe yellow fruit, and some mineral scents due to the volcanic soils. Fresh and fruity on the palate, medium structure, with good aromatic persistence. Long finish, slightly sour.

Food pairings: appetizers of lake fish and seafood, pasta with vegetables and delicate fish dishes in general.

Serving temperature: 10°-12° C

Bottles produced: 9.000

Size: 750 ml





Annata 2018: 89 points Annata 2015: 89 points