

RUNCARIS

DOC SOAVE CLASSICO



GRAPE VARIETIES	100% Garganega.
LOCATION	14 hectares, all cultivated in Veronese Pergola, from 150 to 250 m above s/l.
AVERAGE VINE AGE	25 years
VINES PER HECTARE	3.500
PRODUCTION	8.000 Lt/Ha
BOTTLES	65.000
HARVEST	Late September. The grapes are handpicked, transported and processed the same day.
FERMENTATION AND MATURATION	In stainless steel vats.
AT FIRST GLANCE	Straw yellow with greenish reflections.
ON THE NOSE	Mineral, with slight sensations of yellow citrus and yellow pulp fruits. An interesting bouquet of fine herbs, fresh sage and nettle.
ON THE PALATE	It's structured with an interesting freshness and a good flavour of citrus fruits with exotic hints. Delicately mineral with a good taste.
ACCOMPANIMENTS	Perfect as an aperitif and with starters as well as shell and raw fish. Particularly interesting with white fish, sushi and sashimi.
SERVICE TEMPERATURE	10-12°C
AGEING POTENTIAL	12-18 months