

# DANIELI

## DOC SOAVE



**GRAPE VARIETIES** 85% Garganega, 15% Trebbiano di Soave.

**LOCATION** 8 hectares, cultivated partly in guyot (40%) and partly in Veronese Pergola, located in the volcanic hills of Terrossa and Roncà, from 150 to 250 m above s.l.

**AVERAGE VINE AGE** 20 years  
3.500/4.800

**VINES PER HECTARE** 8.000 Lt/Ha

**PRODUCTION** 85.000

**BOTTLES**

**HARVEST**

Late September. The grapes are selected in the vineyards, handpicked, transported and processed the same day.

**FERMENTATION AND MATURATION**

In stainless steel vats.

**AT FIRST GLANCE**

Intense straw yellow.

**ON THE NOSE**

Floral hints of jasmine and wisteria. Sensations of peach, pear, apricot and citrus fruit. Intriguing notes of graphite, nettle and sage. Towards the end, a sensation of nuts.

**ON THE PALATE**

Elegant and round with a balanced taste and freshness. Hints of citrus fruit.

**ACCOMPANIMENTS**

Ideal with fish and vegetable risottos. Even delicately spiced white meats or raw beef carpaccio.

**SERVICE TEMPERATURE**

10-12°C

**AGEING POTENTIAL**

24 months