

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.



Vineyard Notes

Soil: volcanic clay.
Vine density: 5500 vines per hectare.
Vineyard age: 20 years.
Cultivation: Guyot.
Pruning: 12/14 buds/plant.
Production: 9000 kg/hectare.
Grape varieties: 100% Garganega.

Winemaking Technique

Grape harvest: end of August, beginning of September.
Pressing
Short skin maceration
Alcoholic fermentation: 6 days/temperature 18/20° C.
Biological and chemical stabilization in tank
Bottling and bottle ageing: 4 months.

Description Of The Wine

Color: yellow with green reflections. Clear and transparent.
Bouquet: strongly and complex fruity bouquet. Very clean and with notes of dry fruits such as almonds. Rich and elegant.
Flavor: good body and good acidity. Relatively warm, rounded and well-balanced. Pleasing and elegant. The after-taste confirms the notes in the bouquet.
Suited for ageing: 3/4 years.
Combinations: aperitifs, fish
Serve at: 10-12° C.

Chemical Analysis

Alcohol (% in vol.): 12,5
Reducing Sugar (g/l): 0,6
Total Acidity (g/l): 5,3
Net Dry Extract (g/l): 23

Bottle Size: 750 ml