

Soraighe



Libet

Soave Classico D.O.C.

"Soave is the most important wine here, with such strong ties to our history that we decided to call it by its Latin name, that is, "Libet".

What I like the most about its bouquet is its mineral and flowery scents, the very same perfumes of the ground and of the wild flowers from our hills.

But there's something more: sweeter notes of tropical fruit, and an almond finish." Giorgio Bennati

Grape varieties: Garganega 100%

Production region: Hilly area surrounding Soave

Alcohol: 12.50 % vol.

Sugar: g/l 5

Total acidity: g/l 5.7

IN THE VINEYARD

Soil type: Volcanic ground rich in basalt with various textures. The typologies of the ground vary from

calcareous and pebbly to rich and clayey

Vine density: On average 4000 vines / hectare

Yield per hectare: On average 120 quintals / hectare

Vineyards position and sun exposure: Terraced vineyards

Vine training system: Mainly Veronese pergola

Vineyard management: Manual

IN THE CELLAR

Vinification: Hand harvested, the grapes are pressed through pneumatic pressing machines to guarantee the delicacy of the operation.

Then, the must is cooled down at 8°C, and it settles.

The alcoholic fermentation takes place at controlled temperature (14-15°C) after addition of selected yeasts in order to preserve and bring out all distinctive aromatic features

AT THE TABLE

Tasting notes: straw yellow colour with golden nuances; wine with well-balanced acidity and good structure. Intense note of almond and tropical fruit; excellent persistence on the palate **Food pairings:** Perfect with pasta, fish and eggs



