



TENUTA DI
CORTE GIACOBBE



Soave "Corte Giacobbe" DOC 2022

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| Grapes: | 100% Garganega |
| Region: | Veneto |
| Vineyard Location: | From vineyards located in the hills of Roncà, at the foot of the Lessini Mountains |
| Exposure: | Southwest |
| Altitude: | 650 feet above sea level |
| Soil: | Volcanic soil and grey tuff |
| Vine Training: | Guyot & traditional verona pergola |
| Time of Harvest: | Late September |
| Vine Density: | 2,024-2,429 vines per acre |
| Total Production: | 100,000 bottles |
| Vinification Process: | The grapes are harvested exclusively by hand, between the second and third week of September. After a brief cryomaceration (24 hours at 5°C) on the skins, the must ferments in steel at a controlled temperature of 16°C. |
| Aging Process: | The wine ages for three months in stainless steel with once-weekly bâtonnage of the fine lees followed by bottle aging for 45 days |
| Alcohol Content: | 12.50% |
| Tasting Notes: | Straw yellow with pale green highlights. On the nose, there are notes of plum, citron, tropical fruit and apricot, flanked by smooth chalk and wild herbs. Appealing and well-balanced on the palate, with a crisp finish hinting of bitterish almond. It displays a vibrant vein of minerality, gift of its valley terroir of origin. |
| Winemaker: | Davide Dal Cero |
| Cellaring: | Up to three years |
| Bottled: | February/March |
| Closure: | Screwcap |
| Food/Menu Pairing: | Ideal as an aperitif and a perfect match with white meats, fish and vegetables |