



TENUTA DI CORTE GIACOBBE

Soave "Corte Giacobbe" DOC 2018



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:	Early September
Vine Density:	2,024-2,429 vines per acre
Total Production:	140,000 bottles
Vinification Process:	The grapes are harvested by hand followed by 24 hours cold maceration and fermentation in stainless steel.
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:	Bright straw yellow with pale green highlights. The nose is multifaceted with fruity, floral aromas of ripe melon, orange, jasmine, chamomile, rosemary and hay. On the palate, the wine is harmonious with superb persistence and a crisp finish.
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