

Soave ^{DOC} Classico

E' il nostro ***Sussurro Netto*** – Delicato, si fa ricordare

Balance and clarity define its identity.

Sussurro Netto is born from the fine aroma of Garganega combined with the mineral, almost “rocky” freshness of the classic territory.

An elegant and refined Soave, capable of combining lightness and persistence.



Grape Varieties 85% Garganega, 15% blend of Trebbiano di Soave and Pinot bianco

Vineyard location and characteristics Hills of Soave Northeast and Southeast at 350 meters

Soil Morainic-Calcareous-Clayey

Vine training and planting density Pergola Veronese (3800 vines/ha) and Guyot (4500 vines/ha)

Harvest Hand harvest in mid-September

Vinification Destemming and pressing of the grapes immediately after harvest, brief maceration and then separation and cleaning of the must. This is followed by thermocontrolled fermentation with selected yeasts and after about ten days racking and cleaning in stainless steel tanks.

Maturation 100% stainless steel, followed by bottle aging.

Organoleptic Characteristics Straw yellow color with greenish highlights, clear and transparent. It releases scents of elderflower and wildflowers on the nose, and is savory and fruity on the palate, with notes of green apple, pineapple and golden plum.

Analytical Notes Alcohol: 12% vol. - Sugar: 5 g/l

Total acidity: 5,40 g/l – Volatile acidity: 0,18 g/l – Dry extract: 19,8 g/l

Size 0,75 l

Pairings A versatile white wine with the texture to go well with appetizers, first courses, fish and white meats, soft and fatty cheeses.

Serving Temperature Serve at around 10° - 12°

Cellaring The prized grapes of Soave Classico lend themselves to a longer-lived white wine that can be stored for up to 5-7 years.