



FONTÉGO

Soave Denominazione di Origine Controllata

This is the cru: the selection just from a small parcel of land whose vineyards offer characteristics that are unique and distinctive. Its crispy and mineral qualities make it a wine with potential for maturing in bottle. It is recognized as one of the Estate's top wines. Here the presence of a small proportion of Trebbiano can be identified in the heightening of its perfumes, that's why the name.

Grape variety

90% Garganega and 10% Trebbiano di Soave from the estate's own vineyards.

Viticultural details

Guyot training systems with plant density of 4.800-5.400 vines/ha (1,950-2,185/acre). Yield of around 55 hl/ha (490 gallons/acre). Soil of lavic basalt with volcanic origin. At 80 m. (260 ft.) above sea level, with south-easterly exposure. Age of the vines 25 years.

Vinification and maturation

Only the best bunches of Garganega (picked in October) along with a small amount of Trebbiano di Soave (picked in mid-September) are used, both after a careful evaluation of the ripeness and health of the grapes. After destemming, maceration on the skins and soft pressing, the must is given a cold, static settling and the two varieties are fermented separately at low temperatures. The wine, blended in order to show off the best characteristics of each single variety and the quality which this particular vineyard selection gives, is aged on its lees in stainless steel tanks until late Spring.

Tasting notes

Colour: a deep, bright yellow.

Nose: complex, with hints especially of jasmine, hawthorn and acacia blossom.

Flavour: fresh, clean, rounded and elegant, with good length and a pronounced mineral note.

Alcohol: around 12,5% vol.

Serving suggestions

Serve this wine with delicately flavoured hors d'oeuvres, pasta or risotto with vegetable sauces, seafood, white meat and organic salads. Serve at 10°-12°C (50°-54°F).

Bottle sizes available 750 ml.

