



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Soave Classico DOC

Made from 100% Garganega grown in Fitta, Castellaro and Tremenalto. The vineyards feature dark volcanic soil in Fitta and Temenalto and gravelly basalt in Castellaro, with very steep inclines. After harvest in late September, fermentation takes place. The wine then ages in stainless steel on its lees for five months. Straw yellow with green reflections and a fragrant nose with notes of apples, pear and white flowers with lovely citrus and mineral notes confirmed on a creamy, juicy palate sustained by excellent backbone and freshness and closing on a flavorful, satisfying finish.

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**Wine exported to:** Korea

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## Most recent awards

**JAMES SUCKLING:** 93

**VINOUS:** 91

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## Winemaking and Aging

Grape Varieties:	100% Garganega
Fermentation container:	Steel vats
Length of alcoholic fermentation:	20 days
Type of yeast:	Selected in the Soave area
Fermentation temperature:	15 °C (59 °F)
Maceration technique:	None
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Steel vats
Aging before bottling:	5 months
Aging in bottle:	1 month
Closure:	Screwcap



## Vineyard

Vineyard location:	Soave Classico
Soil composition:	Volcanic
Vine training:	Pergola veronese
Altitude:	300 meters (984 feet) above sea level
Yield:	90 q/ha
Exposure:	Various
Age of vines:	40 years

Time of harvest:	Mid-September
First vintage of this wine:	1983
Total yearly production (in bottles):	60,000 bottles

## Tasting Notes and Food Pairings

Tasting notes:	Straw yellow with golden hues, the bouquet is fragrant with citrus fruit (tangerines and grapefruit) and almond blossoms, on a foundation of firm minerality; the nose is confirmed on a palate of exuberant freshness and juiciness, with lovely mineral notes.
Serving temperature:	Best at 10-12 °C (50-53.6 °F).
Aging potential:	5 years
Alcohol:	Alc. cont. 12.80% by vol.; total acidity 5.50 grams per liter; pH 3.40; reduced extract 21 g/l.
Winemaker:	Valentina Tessari