



Antonio Roncolato

Vigne & Vini

SOAVE CLASSICO DOC “CAPEL DEL PRETE”

Born from the careful selection of our Garganega grapes grown on hills; round wine, with mineral accents, exhibits a complex nose of tropical fruit. A warm, perfumed and mellow Soave.

ALCOHOL CONTENT: 13%

GRAPES: Garganega 100%

ORIGIN AREA : Soave Classic hills

SOIL: volcanic

TRAINING SYSTEM: pergola veronese

YIELDS PER HECTARE: 90 q.li/ha

HARVEST: early October, semi-late harvest

VINIFICATION: cold maceration of the pressed grapes; soft pressing at controlled temperature.




AGEING AND REFINING: maturation in steel tanks and bottle ageing.

TASTING NOTES: Straw yellow bright and warm, offers up to the nose intense and fruity notes. Well-bodied and with a good structure, it has a light acidity which brightens up the palate. Refreshing mineral and citrus finish.



GILBERT & GAILLARD

Brilliant yellow. Very shy nose with low-key fruit. The palate is slightly more effusive and shows acacia and spice but the real appeal is the quality structure, freshness and rich mouthfeel.

Recommended glass		Serving temperature		Food pairing	
	Tulip glass		Serve at 8°-10°C		Great matched with fish dishes, vegetable and fish crudités. Pairs well with fresh and soft cheese and selected finger food.