



COLFORTE SOAVE CLASSICO DOC

The Soave Classico Santi has fine distinctive characteristics, due to the rigorous choice of grapes from mid-hillside plots, which yield a very fragrant wine with interesting aromatic complexity.

VARIETIES

Garganega, Trebbiano di Soave.

PRODUCTION DISTRICT

Vines on the hills in the heart of the Classico subzone.

ALTITUDE AND ASPECT

The vineyards face south-east and lie at altitudes between 100 and 200 metres above sea level.

TYPE OF SOIL

Volcanic, with basalt formations and a high content of calcium, potassium, and magnesium.

TRAINING SYSTEM

The typical Verona pergola system is used in the steeply sloping vineyards with old dry-stone terraces, planted to a density of 3,000 vines per hectare.

HARVEST

The harvest usually takes place between the first and second weeks of October.

WINEMAKING METHOD

Following soft pressing, the bunches whole grapes undergo long cold maceration on the skins in the press. After settling, the must is fermented with cultured yeasts in steel tanks at a controlled temperature (14-17 °C).

AGEING

The wine remains on the lees at a low temperature until spring without undergoing malolactic fermentation.

SENSORY PROFILE

Deep straw yellow hue, accompanied by a particularly elegant, vibrant nose with fresh notes of elderflower and hints of tropical fruit and acacia honey. The savoury palate is very graceful and well behaved, with big body and elegant length.

RECOMMENDED CELLARING

Three years in bottle, laid down in a cool, dark place.

FOOD PAIRING

Traditional Veneto dishes: creamed salt cod, roast guinea-fowl.
In general: starters, fish, and white meats.

ALLERGENS: Contains sulphites.



375 ml



750 ml



1,500 ml
Magnum