

CORTE DEL SOLE

The Corte del Sole vineyard can be found nestled in the gentle hills of Soave, just a few kilometers from Verona on a slope overlooking the valley. Today, the family carries on the passion and tradition, which three generations have handed down. Just like skilled craftsmen, the family carefully follows all the production phases to create exceptional wines. They are attentive to any new improvements in grape-producing technology in order to guarantee wines of the best quality at all times in order to represent their land. Corte del Sole believes that it is only through hard work, drive and determination that the best results can be obtained.

SOAVE

Classification:
DOC Classico

Production area:
Soave. Calcareous soil of medium depth suitable for producing structured wines.

Grape variety:
100% Garganega

Grape harvest:
Grapes are hand-picked during the last ten days of September and first ten days of October.

Vinification:
Cold maceration of crushed grapes for over 12 hours depending on the ripeness of the fruit. A soft pressing and fermentation in stainless steel tanks at a controlled temperature between 64-68° F with native yeasts.

Characteristics:
Yellow with golden and greenish hues. Floral bouquet laced with scents of exotic fruits and nuts, including almonds, hazelnuts and mineral aromas. Full, balanced and harmonious on the palate with flavors of the land. A long finish.

Serving Suggestions:
Ideal with appetizers, fish dishes, shellfish and white meats. Makes an excellent aperitif and should be served between 50-54° F.

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