

# Vigna Cengelle

SOAVE



*Grape variety:* Garganega, Trebbiano di Soave

*Vineyard:* Soave Vigna Cengelle is produced with grapes grown at the foot of Monte Tenda near the town of Soave just outside the classico area. The soil is calcareous and clay. The vine training system is the traditional Veronese pergola. The vines are 35 years old on average.

*Winemaking:* Harvested at the beginning of October. Fermented and aged in temperature controlled cement tanks. The wine is bottled in spring.

*Tasting notes:* Medium intensity nose with white blossom. Fruity - pear and red apple. Medium body, pleasant and balanced.

*Pairing:* This wine is good as an aperitif, perfect during the whole meal and excellent with fish dishes and soup.

*Serve at:* 10-12 °C

*Alcohol:* 12,50%

*Mainente*