



Villa Mattielli



Over-ripened Garganega grapes, selected and picked in the middle of October, in order to guarantee a major extractive content. An alluring Soave, born from a wise and long bottle ageing.

SOAVE CLASSICO DOC “LE BRUME”

ALCOHOL CONTENT: 13,5%

GRAPES: Garganega 100%

ORIGIN AREA: Soave Classic, hills

SOIL: volcanic, 200-250 msl

TRAINING SYSTEM: pergola veronese

YIELDS PER HECTARE: 90 q.li/ha




HARVEST: middle of October

VINIFICATION: White vinification, fermentation in stainless steel tank at 16-18°C, for about 10-15 days.

AGEING AND REFINING: oak barrels for 2-3 months. Following bottle ageing.

TASTING NOTES: Golden yellow colour. On the nose delicate and fine floral notes and nuances of dried fruit. Soft, persistent and savory, this is a well structured wine which gives its best after one year of bottle ageing.

The sommelier suggests:

Recommended glass		Serving temperature		Food pairing	
	Tulipan glass		Serve at 12°-14°C		It matches well with tasty dishes, combined with creams, vegetable pies, risotti, cheeses soufflée and white meats.