

SOAVE D.O.C.



Region: Veneto. The vineyards are located on the hills of Soave, with south and south-easterly exposures. The average altitude of the vineyards is 150 meters above sea level. The stony soil is composed with predominantly clay, tufa and limestone soils of volcanic origin.

Grapes: 100% Garganega

Training system and plant density: Pergola Veronese, planted with 2 kg per vine yield.

Vinification: Soft pressing and fermentation in temperature-controlled stainless-steel tanks.

Harvest: We tend to prefer a late harvest, but this depends on the sugar levels just before the harvest begins. Usually, the first ten days of October.

Tasting Notes: Corte del Vescovo Soave DOC is a lightly aromatic dry white wine which has a brilliant pale straw-yellow, with greenish highlights. To the nose it is fresh and delicate, with notes of vine flowers, cherry blossoms and elderflowers. Enjoyable in the mouth with dry, tangy and overall well-balanced.

Conservation: To exult all its flavor and fragrance, this Soave should be sipped cold and young. We recommend storing the bottles horizontally in a dark and cool ambiance.

Alcohol Content: 12,5%

Serving & Food Suggestions: Serve at 10-12 °C. Pairs well with Risottos, baked and grilled fish, white meats, fresh and moderately seasoned cheeses, vegetable soups and pies, and egg dish.

Bottle: 750ml

WINE TASTING SHEET

Winery: Vescovo Moro Group Srl Brand: Corte del Vescovo Appellation: DOC Vintage Year: _____		Country: Italy Area/Region: _____ Price: _____
Clarity: Cloudy, Bitty, Clear, Brilliant Depth of color: Watery, Pale, Medium, Deep, Dark Color: (White Wine) Green tinge, Pale yellow, Yellow, Gold, Brown (Red Wine) Purple, Purple/Red, Red, Red/Brown Viscosity: Slight sparkle, Watery, Normal, Heavy, Oily	Comment:	
General Appeal: Neutral, Clean, Attractive, Outstanding, Off (e.g. yeasty, acetic, oxidized, woody, etc.) Fruit Aroma: None, Slight, Positive, Identifiable Bouquet: None, Pleasant, Complex, Powerful	Comment:	
Sweetness: (White Wine) Bone-dry, Dry, Mediumdry, Medium-sweet, Very-sweet Tannin: (Red Wine) Astringent, Hard, Dry, Soft Acidity: Flat, Refreshing, Marked, Tart Body: Very light & thin, Light, Medium, Full-bodied, Heavy Lenght: Short, Acceptable, Extended, Lingering Balance: Unbalanced, Good, Very well-balanced, Perfect	Comment:	
Sweetness: Coarse, Poor, Acceptable, Fine, Outstanding _____ Final Comment: _____ _____		Overall Score (1 to 10)