

Lepiga Soave Doc

A SOAVE WHITE PRODUCED FROM THE VERONESE GARGANEGA VARIETAL, cultivated in our low-yield vineyard for careful fermentation in stainless steel tanks. A pleasant surprise to the palate with both freshness and depth, giving the wine an intriguing and balanced structure.

Intense straw-yellow color. At the nose, a complex aroma with scents of exotic and summer fruits, pears, peaches, herbs, almonds, and a generous minerality, with traces of toasted vanilla. The taste is rich and compact, sustained by freshness, persistent and with a distinct flavor that actually intensifies the softness.

CLASSIFICATION

Soave - Denominazione di Origine Controllata

TYPE OF SOIL

Clay, with calcareous, marly subsoil

VARIETAL

100% Garganega Veronese

HARVEST PERIOD

Second week of September

TRAINING

Pergoletta, 3800 vines per hectare

YEAR PLANTED

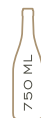
1979/1985

PHILOSOPHY

Lepiga is a wine obtained from the Garganega grape. The low production per hectare and the attention during the vinification process allow us to fully express the unique character of this varietal. In this way, Lepiga renews more than a century wine tradition within our family.

HARVEST, VINIFICATION AND AGING

The grapes are harvested at different times of ripening and separately crushed, with cold pre-fermentation skin contact. Then the grapes are gently pressed and fermented at 16-18°C. The wine is blended in January and stored in stainless steel tanks, in contact with the lees for an extended period of time. There is then a short period of bottle refinement before going to market.



13% VOL.

SERVING TEMPERATURE 8°-10°C

BEST WITH *It lends itself well to aperitifs and appetizers, raw fish and white meat-based main dishes*

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Una tenuta privata della Famiglia Bertani - A Bertani Family private estate

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