

TENUTA SANTA MARIA

1735

DI GAETANO BERTANI



LEPIGA SOAVE

Our Soave is a white wine produced from the Veronese Garganega grape in purity, which comes from low-yield vineyards and is hand-harvested at three different ripeness levels. A careful fermentation in stainless steel tanks is followed by *bâtonnage* over fine lees. Lepiga renews our centuries-old Soave wine tradition.

A pleasant surprise to the palate with both freshness and depth, due to the intriguing and balanced structure. Intense straw-yellow color. On the nose, a complex aroma with hints of exotic and summer fruits, pears, peaches, herbs, almonds, and a generous minerality, with traces of toasted vanilla. A rich and compact taste, sustained by freshness, persistence and with a distinct flavour that intensifies the softness.

APPELLATION
Soave
Denominazione di Origine Controllata

VARIETAL COMPOSITION
Garganega Veronese 100%

SOIL COMPOSITION
Illasi Valley floor area with soils of alluvial origin composed of layers of limestone-rich clay in the deepest layers and river stones, the result of fluvial deposits. Altitude: 60-70 m.

HARVEST PERIOD
September - October

VINE TRAINING
Pergoletta, 3800 vines/ha

**ALCOHOL
CONTENT**
12.5%

**SERVING
TEMPERATURE**
8°-10°C

PAIRINGS
Tuna crudités, oysters. Seafood dishes, spaghetti with seafood, cooked shellfish. Mediterranean fish such as cod, swordfish and mackerel.



The Gaetano Bertani family estate

TENUTA SANTA MARIA EREDI DI GAETANO BERTANI

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