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
Fish carpaccio, light seafood dishes, steamed fish, seafood pasta. Grilled fish.



WEBSITE

Estate owned by Giovanni and Guglielmo Bertani

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