

ROCCOLO GRASSI

SOAVE BROIA 2022

APPELATION: Soave DOC

GRAPES: Garganega 100%

VINEYARD: 1.36 hectares (UGA, Unità Geografica Aggiuntiva)

VINEYARD ORIENTATION: South- East

ELEVATION: 100 meters above sea level

SOIL COMPOSITION: alluvial very calcareous

TRAINIG SYSTEM: Guyot with 3700-7000 vines per hectare

HARVEST: third week of September

FERMENTATION: wooden casks of 20 hl and in concrete.

Then the wine undergoes battonage for 12 months

FERMENTATION TEMPERATURE: 15° - 16°C

MALOLATIC FERMENTATION: done on part that is fermented in wooden

AGING: 12 months on the less and some months in bottle

TOTAL PRODUCTION: 13.800 bottles of 750 ml