



**GRAPE VARIETY:** Garganega.

**AREA:** Castellaro is the UGA (Unit of Geographic Area) of the Soave Classico area that dominates the region, bearing witness to a territory formed millions of years ago and composed of lava magma and basalt. Production is 100 quintals per hectare, and harvesting is done entirely by hand.

**VINIFICATION:** After crushing, the must is immediately cooled to 12°C using a special heat exchanger to preserve the aroma and enhance the olfactory characteristics of the grape variety. Subsequently, fermentation begins at a controlled temperature of 15°C for about a week.

**AGING:** 50% in French barriques for 10 months, the remainder in tanks. In the final blend, 15% of the new Soave Superiore, just obtained from the last harvest, is added. Aging is completed for another 3 months in concrete tanks.

**COLOR:** Intense straw yellow with golden reflections.

**AROMA:** Broad and complex, with a floral note of peach and a light hint of wood.

**PALATE:** Enveloping and velvety, with hints of peach and a pleasant almond aftertaste. The woody note is well balanced.

**ALCOHOL CONTENT:** 13% vol.

**FOOD PAIRINGS:** Pairs well with first courses, risottos, fish, shellfish, white meat, and semi-aged cheeses.

