



|                              |  |
|------------------------------|--|
| Name                         | Singan   |
| Denomination                 | Soave DOC  |
| <b>Origin</b>                | Val di Mezzane (Verona)                                |
| Altitude                     | 250 m a.s.l.   |
| Soil                         | Calcareus, medium textured                             |
| Grapes                       | 80% Garganega, 10% Trebbiano di Soave , 10% Chardonnay |
| Training system              | Double pergola trentina                                |
| Number of plants per hectare | 6.500  |
| Average yield                | 90 q.  |
| Harvest                      | End of September, manual                               |

|                     |   |
|---------------------|---|
| <b>Vinification</b> | Grapes are softly pressed after destalking    |
| Fermentation        | With indigenous yeasts in stainless steel     |
| Maceration          | Some hours                                    |
| Ageing              | Some months in stainless steel until bottling |

#### **Analytics data**

|                |               |
|----------------|---------------|
| Alcohol        | 12,5% by vol. |
| Dry extract    | 22 g/l        |
| Acidity        | 5,5 g/l       |
| Residual sugar | 4 g/l         |

#### **Organoleptic characteristics**

|                     |   |
|---------------------|---|
| Colour              | Intense straw yellow                                      |
| Nose                | Agrumes, ripe apple and typical almond                    |
| Palate              | Dry, good consistence, mineraland with a balanced acidity |
| Service temperature | 8/10°C  |

