



BERETTA

Brognoligo Soave Classico DOC 2017



Category:	WINE
Style:	WHITE WINE
Variety:	OTHER
Region:	ITALY
Vintage:	2017
Volume:	750ml
Vineyard:	The vineyards are located in the area of Brognoligo, a small sub-area within the Soave Classico region. The vines are cultivated with guyot and pergola, respectively 20 and 30 years old at approximately 250 mt above sea level.
Vinification:	The grapes are partially dried on the vines before the harvest, this operation takes place 2-3 weeks before hand picking and concentrates the sugars within the grapes. Fermentation takes place in stainless steel tanks at temperature controlled between 15-17C for 15 days. Before the end of the alcoholic fermentation a part of the must is transferred in barrique of second use in order to finish the fermentation and the Malolactic fermentation is also allowed (it is instead avoided for the
Appearance:	Straw yellow with a tinge of green.
Bouquet:	Perfumes of chamomile, tropical fruits and hints of toasting.
Palate:	Balanced on the palate, with an almond aftertaste which is characteristic of the Garganega variety.
Technical Analysis:	
Packaging:	6 x 750ml Hancock's Product: 66158