



CORTE GIARA

# Soave

DOC 2025



**Region** Veneto, Verona, Soave

**Aspect** South-East

**Soil** Mostly of volcanic origin

**Training system** Pergola



Garganega, Chardonnay



Manual harvest is carried out on the second decade of September



## Vinification

Crio - maceration on the skins for 15/18 hours at 10°C. Fermentation in stainless steel tanks at a controlled temperature of 15°C for 8/10 days. Partial malolactic fermentation is carried out in stainless steel tanks during the 4 months ageing period.



750 ml



**Alcol Content** 12,35% Vol

**Total acidity** 5,60 g/l

**Sugar residual** 2,1 g/l

**Dry extract** 23,5 g/l

**PH** 3,28



The **Soave DOC Corte Giara** is a wine where the savoriness and freshness provided by the volcanic soils meet the delicate aromas of Garganega. On the nose, it develops scents of white peach, yellow apple, and broom flowers, while on the palate, it is dry, fresh, and with an intriguing savory note that makes it very suitable for pairing with food.



**The 2025 vintage** was marked by a complex yet overall favorable climatic pattern, requiring constant attention and well-timed decisions in the vineyard. Adequate winter rainfall ensured good water reserves, while a cool and unstable spring promoted gradual vegetative growth and excellent grape health. Following an early summer period with high temperatures, weather conditions stabilized, providing optimal support for veraison and ripening. Late-season temperature fluctuations and the positive response of hillside vineyards helped preserve freshness and aromatic complexity. Harvesting allowed for the delivery of healthy, well-balanced grapes to the winery, with a high qualitative profile.



**Soave DOC Corte Giara** enhances the flavor of grilled fish and seafood, making it an excellent choice for accompanying sushi, thanks to its balanced acidity that cleanses the palate. It also pairs well with Italian first courses, such as vegetable risottos and pasta with light sauces, especially those based on fish or vegetables. Additionally, it is perfect with vegetarian dishes, particularly fresh salads and vegetable quiches.



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