

La Colombaia

Soave Classico DOP

100% Garganega

Tasting Notes:

Very fresh, with subtle fruit notes and delicate acacia and elder blossoms. Dry, with an almond and honey finish. The acidity is bright making this an excellent accompaniment to a vast array of cuisine, from fish to salads to grilled white meats to fresh, soft cheeses. Serve well-chilled while young.

Vineyards:

Region:	Soave, Veneto, Italy
Vineyard Size:	5 hectares
Training Method:	Pergola
Planting Density:	3500 vines/hectare
Year Planted:	1980
Soil Composition:	Volcanic
Elevation:	250 meters
Exposure:	Southwestern

Winemaking:

Hand-harvested in September. The grapes are gently pressed then fermented at controlled, low temperatures. Malolactic fermentation does not occur.

Aging:

50% of the wine was refined in Slavonian oak barrels, while the balance rested in stainless steel tanks for 3 months, followed by 2 months in bottle after blending.

Technical Data:

Alcohol:	12.5%
Residual Sugar:	2.5 grams/liter
pH:	3.30



IMPORTER
OF THE YEAR
2014

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OPICI WINES
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256
WWW.OPICIWINES.COM



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