

Castel Cerino



Castel Cerino

Soave DOC Classico

Organic Wine

OPERATORE CONTROLLATO
N. 5068
ORGANISMO DI CONTROLLO AUTORIZZATO DA MINISTERO
E.F. 90/016
E.F. 14



Production area

Exclusively from our hillside vineyards in Castelcerino, in the heart of the historic Soave Classico zone, which range between 490-1470 feet above sea level.

Production technique

We harvest throughout October, entirely by hand. To obtain the finest grapes possible, we pass through each vineyard several times, each time selecting only the ripest bunches. The grapes are harvested into small, 44-lb capacity bins, ensuring the bunches arrive at the press perfectly intact.

We ferment at temperatures below 64°F to retain the finesse and attractive character of the Garganega. The wine is then matured, at temperatures below 61° F, in small stainless steel tanks. During the process, the wine is racked only once and gently filtered.

Colour

Brilliant, straw yellow, with hints of green when young.

Bouquet

The aromas are subtle and fresh, suggesting white flowers, from hawthorn to cherry blossoms, underpinned by fresh apple, white plum, sage, and minerals.

Tasting notes

On the palate, the wine is dry, with structure and good balance. The long finish has attractive almond notes.

Serving temperature

9 - 10 °C

Food pairing

Makes an ideal aperitif. Also perfect with fish and shellfish. Goes very well with delicate pasta dishes, especially risotto with peas or asparagus.

Varietal content

Garganega 100%

Total acidity	5,26 g/l of tartaric acid.
Alcohol level	12,50 % by vol.
Residual sugar	2,60 g/l
PH	3,33
Extract	21,00 g/l