

La Rocca Soave Classico DOC



Origin

Country	Italy
Wine Region	Veneto, Soave Classico DOC
Winery	Pieropan

Technical Data

Grape Varieties	Garganega
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	The grapes are destemmed and crushed then it is done a short maceration with skin contact in 2500 litre barrels.
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Ageing	At the end of fermentation, the wine is racked into barrels of between 2000 and 500 litres capacity where it ages for around 15 months. During this period, the wine remains on the fine lees where it acquires complexity and a rich bouquet. It is held in bottle for some time before release.
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Description

In Brief	The vineyard 'La Rocca' is situated on the Monte Rocchetta hill, just below the mediaeval castle built by the Scaligeri family in the town of Soave. The microclimate in this vineyard produces wines with a unique perfume and distinctive taste. The grapes are picked when very ripe, often as late as the end of October, giving tremendous complexity and aromatic qualities to the wine, making it a wine of great breeding. The wine was first made under this label in 1978.
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Tasting notes	Colour: brilliant and intense yellow whit golden hints. Perfume: Characterful wine, reminiscent of exotic fruit and nuts on the nose. Tasting notes: Soft and persistent on the palate, with hints of spice, length and elegance.
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Food Pairing	Makes an excellent partner to complex dishes, even with strong flavours particularly risottos such as porcini, or celery, squash and almond, salt cod and other fish including salmon, scallops and crab. Serve at 12-14°C.
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Notes

