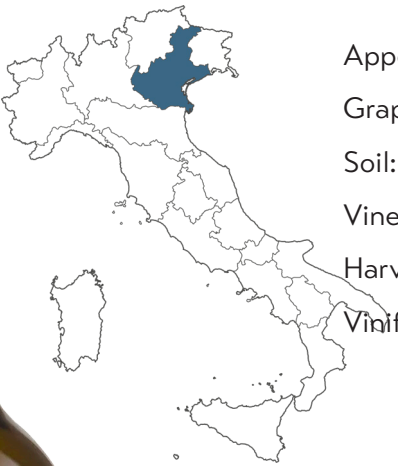




Capitel Tenda

This wine is made with grapes harvested in vineyards, located in oldest area of origin – the commune of Monteforte d'Alpone – that with Soave, makes up the classic Soave area.

The distinctive winemaking technology employed yields an elegant and velvety wine with a delicate almond-scented nose.



Appellation:	Soave DOC Classico
Grapes:	Garganega 100%
Soil:	Clay soil of volcanic origin
Vineyard:	20 years (average)
Harvest:	End August – End September
Vinification:	Pressing. Alcoholic fermentation and maceration 6 days at 18–20°C. Clarification and stabilization in stainless steel tank.
Bottling:	4 months bottle ageing
Alcohol:	12,5%
Sugars:	0,6 g/l
Total acidity:	5,3 g/l
Dry Extract:	23 g/l