

# Soave Colombara



ZENATO®

Denominazione di Origine Controllata



*It is produced from Garganega and Chardonnay grapes grown in the historic "Classico" area of the municipalities of Soave and Monteforte. Part of the grapes comes from the Colombara Cru, a vineyard characterized by volcanic soils that lend minerality and elegance to the wine, enhancing the typical expression of the territory.*



**Grape variety:** 70% Garganega, 15% Trebbiano di Soave, 15% Chardonnay.

**Average age of the vineyard:** 20/30 years.

**Training system:** Guyot.

**Number of buds per plant:** 8/10 per plant.

**Yield per hectare:** 100 quintals.



**Vineyard location:** Between the municipalities of Soave and Monteforte, east of Verona.

**Average altitude of the land:** 150/200 meters a.s.l.

**Type of soil:** Chalky-clay, calcareous.



**Harvest:** Trebbiano di Soave – second ten days of September; Garganega – first half of October. Hand-picked.

**Vinification:** Gentle pressing and fermentation in stainless steel tanks at a controlled temperature of 18–20°C (64–68°F).



**Colour:** Straw-yellow with greenish highlights.

**Bouquet:** White flowers, intense yet delicate.

**Taste:** Dry, medium bodied and slightly aromatic.



**Serving temperature:** Serve at 9-10°C.

**Gastronomical combinations:** Cold appetizers, fish-based first courses, white fish, white meats.