



## LEPIGA SOAVE

Our Soave is a varietal white wine produced from the Veronese Garganega grape, from low-yield vineyards and hand-harvested at three different ripeness levels. A careful fermentation in stainless steel tanks is followed by bâtonnage over fine lees. Lepiga renews our centuries-old Soave wine tradition.

A pleasant surprise to the palate with both freshness and depth, giving the wine an intriguing and balanced structure. Intense straw-yellow color. At the nose, a complex aroma with hints of exotic and summer fruits, pears, peaches, herbs, almonds, and a generous minerality, with traces of toasted vanilla. The taste is rich and compact, sustained by freshness, persistent and with a distinct flavor that actually intensifies the softness.

APPELLATION  
Soave  
Denominazione di Origine Controllata

VARIETAL COMPOSITION  
Garganega Veronese 100%

SOIL COMPOSITION  
Illasi Valley floor area with soils of alluvial origin composed of layers of limestone-rich clay in the deepest layers and river stones, the result of fluvial deposits.

HARVEST PERIOD  
September - October

VINE TRAINING  
Pergoletta, 3800 vines/ha

ALCOHOL  
CONTENT  
12.5%

SERVING  
TEMPERATURE  
8°-10°C

PAIRINGS  
*Tuna crudités, oysters. Seafood dishes, spaghetti with seafood, cooked shellfish. Mediterranean fish such as cod, swordfish and mackerel.*

750 ML