

## MOTTO PIANE DOC SOAVE

EXTTOR3.9 hectares, all cultivated in guyot, located on the volcanic hills of Monte Calvarian in the east side of the DOC. Soave area, from 250 to 300 m above s/1AVERAGE VINE AGE30 yearsVINES PER HECTARE5.000PRODUCTION2.800 Lt/HaBOTTLES14.000HARVESTSarring the second week of September, the grapes are handpicked and transported. Then haid to dry on straw mats for about one month.FERTEORI SOAVE 2012ON THE ROSECOTTO PIANE SOAVE 2012ON THE NOSECON THE NOSECaptivating with fruity apricor, peach and citrus. Towards the end, dried fruits and balsamic hints of mint and sage.ON THE PALATEBalanced and very persistent. Sensations of dried fruits which emerge from a base of citrus and exotic fruits. Mice land goat. Intriguing with well seasoned cheese. SERVICE I EL14°CAGEING POTENTIAL60 months		<b>GRAPE VARIETIES</b>	100% Garganega dried for 40 days.
KVERAGE VINE AGE       30 years         VINES PER HECTARE       5.000         PRODUCTION       2.800 Lr/Ha         BOTTLES       14.000         HARVEST       Starting the second week of September, the grapes are handpicked and transported. Then laid to dry on straw mats for about one month.         FETTORING SOAVE 2012       In stainless steel vats, tonneaux and barrels of 25 hl.         AT FIRST GLANCE       Intense yellow.         ON THE NOSE       Captivating with fruity apricot, peach and citrus. Towards the end, dried fruits and balsamic hints of mint and sage.         ON THE PALATE       Balanced and very persistent. Sensations of dried fruits.         ACCOMPANIMENTS       Ideal with complex dishes of fish and sweet grilled meats like lamb and goat. Intriguing with well seasoned cheese.         SERVICE       12-14°C		LOCATION	3,9 hectares, all cultivated in guyot, located on the volcanic hills of Monte Calvarina in the east side of
FRODUCTION       2.800 Lr/Ha         BOTTLES       14.000         HARVEST       Caring the second week of September, the grapes are dinpicked and transported. Then laid to dry on straw din directed and transported. Then laid to dry on straw dins for about one month.         FERTIFICIE       FERMENTATION CANADICATION         NTHES CALADACE       Instainless steel vats, tonneaux and barrels of 25 hl.         AT FIRST GLANCE       Methods week of September, the grapes are dinated for the second week of September, the grapes are dinated for the second week of September, the grapes are dinated for the second week of September, the grapes are discover on the second week of September, the grapes are discover on the second week of September, the grapes are discover on the second week of September, the grapes are discover on the second week of September, the grapes are discover on the second week of September, the grapes are discover on the second week of September, the grapes are discover on the second week of September, the grapes are discover on the second week of September, the grapes are discover on the second week of September, the grapes are discover on the second week of the second week	+ FATTORI ,	AVERAGE VINE AGE	30 years
FATTORI       BOTTLES       14.00         FATTORI       Starting the second week of September, the grapes are handpicked and transported. Then laid to dry on straw mats for about one month.         FATTORI       TERMENTATION MATURATION       In stainless steel vats, tonneaux and barrels of 25 hl.         VOTTO PIANE       TIRTS GLANCE       Intense yellow.         2012       ON THE NOSE       Captivating with fruity apricot, peach and citrus. Towards the end, dried fruits and balsamic hints of mint and sage.         ON THE PALATE       Balanced and very persistent. Sensations of dried fruits.         ACCOMPANIMENTS       Ideal with complex dishes of fish and sweet grilled meats like lamb and goat. Intriguing with well seasoned cheese.         BERNICE       SERVICE       12-14°C		VINES PER HECTARE	5.000
EXETTOR:WOTTO PLANE SOAVE 2012VOTTO PLANE 2012VOTTO PLANE 2012<		PRODUCTION	2.800 Lt/Ha
FATTORI   Image: Construction of the second		BOTTLES	14.000
AND MATURATION AND MATURATION AT FIRST GLANCE Intense yellow. AT FIRST GLANCE Captivating with fruity apricot, peach and citrus. Towards the end, dried fruits and balsamic hints of mint and sage. ON THE PALATE Balanced and very persistent. Sensations of dried fruits which emerge from a base of citrus and exotic fruits. ACCOMPANIMENTS Ideal with complex dishes of fish and sweet grilled meats like lamb and goat. Intriguing with well seasoned cheese. SERVICE SERVICE 12-14°C		HARVEST	handpicked and transported. Then laid to dry on straw
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like lamb and goat. Intriguing with well seasoned cheese. SERVICE 12-14°C TEMPERATURE		ON THE PALATE	
TEMPERATURE		ACCOMPANIMENTS	
AGEING POTENTIAL 60 months			12-14°C
		AGEING POTENTIAL	60 months

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