



# TAJAPIERA

## SOAVE

DENOMINAZIONE DI ORIGINE  
CONTROLLATA

### Grapes:

The traditional blend of Garganega, with a small amount of Trebbiano.

### Vineyard area:

Soave DOC area that surrounds the town of Soave.

Hillside vineyards in the Soave classico zone.

Two different vine-training systems: Guyot , with 4500 vines per hectare.

Pergola Veronese, with 3300 vines per hectare

### Harvest:

The grapes are hand-picked: Trebbiano di Soave starting mid-September,  
Garganega from early October.

### Vinification:

The grapes are vinified separately then destemmed and soft crushed.

The juice is immediately separated from the skins.

Fermentation is temperature controlled (18-20°C) for 15 days. The two wines are blended together.

The wine remains on its fine lees for a approximately 2 months

### Tasting notes:

Pale straw coloured with green highlights, a fresh, fruity bouquet.

Crisp fruit and refreshing acidity on the palate, finishing dry.

Tajapiera makes an excellent partner for soups, starters, especially vegetable or seafood dishes .