

Soave DOC 2008

Wine Description

A blend of 80% Garganega - an indigenous grape - and 20% Chardonnay, hand harvested between late September and October from 25 year old vines. Allegrini uses the cold-maceration technique to pursue fuller flavor extraction from the skins, giving the wine a rounder body and longer aging ability. Fermented in temperature-controlled stainless steel tanks to preserve the freshness and integrity of its fruit aromas, Allegrini Soave is refined in bottle for two months and is ready to be enjoyed upon release.

Tasting Notes

Bright straw yellow in color. Notes of wild flowers, grapefruit and cedar in the bouquet. The taste is supple and elegant with light mineral flavors. Ideal with hors d'ouvres, fish dishes of all kinds and sweet and sour flavored dishes.

Vineyard Characteristics

Production area/name of vineyard:	The Soave vineyard
Soil composition:	Chalk and volcanic
Training method:	Guyot
Elevation (feet):	495-825
Vines/acre:	2,500
Yield/acre (tons):	2.9
Exposure:	Southwestern
Year vineyard planted:	1984

Winemaking & Aging

Varietal composition:	80% Garganega and 20% Chardonnay
Harvest time:	September-October
First vintage of this wine:	2004
Number bottles produced of this wine:	60,000

Fermentation

Fermentation container:	Temperature controlled stainless steel tanks
Length of alcoholic fermentation (days):	8-10
Fermentation temperature (°F):	59
Malolactic fermentation:	Yes

Aging

Aging container:	Stainless steel tanks
Size of aging container:	100 HL
Length of aging before bottling:	5 months
Length of bottle aging:	2 months

Analytical data

Alcohol:	13.0%
pH level:	3.2
Residual sugar (grams/liter):	2.8
Acidity (grams/liter):	5.9
Dry extract (grams/liter):	22



Producer Profile

Owned by: The Allegrini family

Winemaker: Franco Allegrini

Total acreage under vine: 250

Estate founded: 1858

Winery production total: 900,000

Region: Veneto

Country: Italy

