

# SOAVE - ADALIA

Val di Mezzane



**DOC:** Val di Mezzane

**BLEND:** Garganega (80%), Trebbiano di Soave (10%), Chardonnay (10%)

**WINEMAKER:** Marinella Camerani

## VINEYARD: \_\_\_\_\_

The vineyards are situated over 5 ha in the Val di Mezzane, east of the Verona province, with Eastern exposure. Surrounded by cherry trees, olive groves and chestnut, the hills are luscious and green. The white grapes are planted around 300 metres up their hill on calcareous, chalky soils and trained on the double pergola system.

## VITICULTURE: \_\_\_\_\_

Viticulture and farming have always been organic and has now been converted into biodynamic.

## WINEMAKING: \_\_\_\_\_

When the grapes arrive into the winery, the Garganega is chilled lightly to reduce oxidation. This is the only temperature control used in the entire winemaking process. Then the grapes are gently crushed and left on skins for 4-6 hours, in stainless steel, to draw out the wine's beautiful straw hue. Fermentation is done with wild yeasts and the wine sees no oak.

**WEBSITE:** <http://www.adaliavini.com/>

This wine is suitable for vegans and vegetarians.



## TASTING NOTES: \_\_\_\_\_

Crisp and mineral with lovely linear acidity and subtle hints of creamy peach and underlying nutty almond tones. The balance between citrus and stone fruit makes this a very easy wine to drink indeed.