

*Allegrini*

## SOAVE Oasi San Giacomo 2019



*Appellation:* Soave D.O.C.

*Grape varieties:* Garganega 80%, Chardonnay 20%

### **The territory**

*Altitude:* 150-250 metres (492-820 feet) above sea level

*Exposure:* Southwest

*Soil characteristics:* Chalky, of volcanic origin

*Training system:* Guyot

*Average age of the vines:* 36 years

*Density of planting:* 6,250 vines/hectare (2,530 vines/acre)

### **Vinification and ageing**

*Harvest:* Manual harvest between late September and early October

*Pressing:* Soft pressing of whole grapes

*Vinification:* Crio-maceration on the pomace for 18 hours at 10°C (50°F)

*Fermentation:* In temperature controlled stainless steel tanks

*Fermentation temperature:* 15°C

*Length of fermentation:* 8/10 days

*Malolactic fermentation:* Partial, in October

*Ageing:* 4 months in stainless steel tanks, 2 months in bottle

### **Analytical data**

*Alcohol content:* 12.65% Vol

*Total acidity:* 5.50 g/l

*Residual sugars:* 3.4 g/l

*Dry extract:* 22.2 g/l

*pH:* 3.26

### **Vintage characteristics**

Harvest 2019 began in mid-September and ended in mid-October, returning us to a more 'classic' harvest schedule than in recent years. Overall it was a vintage characterized by a mild winter. Temperatures fell to below 0°C on just a few nights in January, whilst peaks of 10°C were recorded both in early December and in early January. The soils were therefore still 'workable', so and we took the opportunity to aerate them with some superficial subsoil tilling. Between the end of March and the beginning of April, temperatures settled above 10°C and the vine's new vegetative cycle began. The absence of significant rainfall during budding considerably reduced the impact of the main pathogen: downy mildew. In May, the scenario changed abruptly, with the advent of considerable wet weather and very low, practically winter-like temperatures. This situation conditioned the life cycle of all plants, not just vines. The real difference came with the summer, especially in our hillside and upper-hillside vineyards, where temperatures remained below 30/32°C. This is also why we expect wines with exceptional finesse and elegance.

### **Tasting notes**

Medium-intense straw yellow in colour. The nose reveals distinct notes of white flowers followed by fresher jasmine flowers and a crisp and delicate citrus vein. Striking for its decisiveness, medium body and feistiness, expressed through its fresh palate.

### **Food pairings**

An ideal aperitif with caviar canapés, frogs' legs, smoked fish dishes and many other hors d'oeuvres. It enhances risotto with saffron and pairs well with raw fish dishes, tempura, sushi and sashimi, as well as spicy and sweet and sour dishes typical of Asian cuisine. It is also a good match with fresh water fish dishes and grilled seafood and shellfish. Try it with pizza as well. Serve chilled at 8-10°C (46-50°F).



750 ml