



FOLONARI

FOLONARI HAS BEEN A SYNONYM FOR FINE ITALIAN WINE SINCE 1825. THE FINEST GRAPES ARE SELECTED IN ORDER TO GENERATE PERFUMES AND FLAVOURS THAT ONLY THE MOST REPRESENTATIVE WINES OF THE ITALIAN TRADITION ARE CAPABLE OF OFFERING. DISTRIBUTED ALL OVER THE WORLD, FOLONARI FULLY EXPLOITS THE RICHES OF ITS PAST AND HARMONIZES IT WITH THE DEMANDS OF A NEW MARKET WHILE REMAINING ATTENTIVE TO QUALITY AND NOVELTY.

SOAVE

DENOMINAZIONE DI ORIGINE CONTROLLATA

The grapes: 85%Garganega, 15% Trebbiano di Soave

The vineyard: Vines trained on Veronese pergolas on the hills of Soave at a height of 300 metres a.s.l. The soils are of volcanic origin with basaltic formations, rich in calcium, potassium and magnesium. The yield of grapes per hectare is 12 tonnes.

Vinification: The grapes are harvested when ripe around mid September and subjected to soft pressing. The must stays in contact with the skins for cold maceration lasting 12-24 hours; this is followed by cold static decantation and finally by fermentation at a controlled temperature of 16-18°C with the aid of selected yeasts. The new wine is aged for an adequate period in steel until ready for bottling.

The wine: The colour is straw yellow while the perfume is fine and fragrant with vine and elderberry flowers; the flavour is dry, full, keen, clean and harmonious, with an harmonious aftertaste.

Analytical data: alcohol 12.0%; total acidity 5.0 g/l; pH 3.20; sugars 5.0g/l; extract 18g/l.

Ideal conservation: 1 year in bottles on their sides in a cool dark environment.

Food pairings: hors d'oeuvres, pasta and soups, fish, cold white meats.

Serving temperature: 10-12°C.