



TAVEGGIA
MARTOCCIA



ROSSI  VINEYARDS



Taveggia
Soave
Superiore
DOCG



TAVEGGIA
MARTOCCIA

Production Area Roncà hills, North of Verona-Veneto

Grapes 100% Garganega (Soave)

Alc. By Vol. 13.5%

Soil Basalt-rich volcanic soils in the Roncà Hills from one of Soave's most important Cru vineyards.

Harvest period Early October.

Aging Soft pressed off the skins, followed by fermentation in stainless steel at 55°F for 18-20 days followed by maturation in 30HL wooden barrels and 300L barriques.

Tasting Notes Dry and expressive with floral and ripe fruit aromas and hints of mint and olive leaf. Clean with some body from time in oak barrels, with a mineral finish.

Food pairing with and a mineral finish.

Serve 54°F.

Case 12 bottles

UPC Code 762765169674

NH CODE 30401

TAVEGGIA
TAVEGGIA.COM
ROSSI.WINE