

# GREGORIS

## Soave DOC “Gregoris”



**Grape varieties:** 100% Garganega

**Location:** *The hills to the northeast of Verona in the Soave D.O.C. area, from 100 to 200 m above sea level*

**Surface area:** *50 hectares totally cultivated as vineyard*

**Method of cultivation:** *Guyot*

**Production:** *90-100 Hl/Ha*

**Medium vine age:** *25 years*

**Soil:** *Volcanic origin*

**Nr. Vines per hectare:** *5000*

**Harvest:** *Starting late September through to mid October, The grapes are handpicked, transported and processed the same day.*

**Climate:** *Mild spring; hot, dry summer*

**Winemaking:** *The grapes are destalked and macerated for about 12 hours then gently pressed with pneumatic presses. The must obtained is left for about 48 hours and after static decantation and the addition of selected yeasts it is fermented in temperature controlled stainless steel vats at 12°C. The wine is bottled the following spring.*