La Fiera

THE ORIGINAL CAROUSELS WERE INSPIRED BY MEDIEVAL RIDING FAIRS IN THE NORTH OF ITALY. THESE ELABORATE 'EQUESTRIAN BALLETS' TOOK PLACE IN ROYAL COURTS AND FEATURED HIGHLY SKILLED RIDERS ON DECORATED HORSES PERFORMING SYNCHRONIZED FORMATIONS. CAROUSELS HAVE BEEN THE CENTERPIECE OF LA FIERA, THE FAIR, FOR CENTURIES.

SOAVE

2024

APPELLATION

SOAVE DOC

Venice's region is Italy's leader in the production and commerce of classified wine. Throughout the region the recent emphasis is on white wines. Soave is arguably the most famous white-wine DOC in Italy. Granted DOC status in 1968, the title covers wines made from Garganega grapes grown on the hillsides east of Verona. A dry, crisp, fruity white wine, Soave's naturally refreshing appeal led it to phenomenal popularity in the second half of the 20th century.

VARIETALS: Garganega 80%, Trebbiano 10%, Chardonnay 10%

HARVEST DATE: Mid September

CELLARING: 2 years ALCOHOL: 12.0 %

VINIFICATION

The grapes are pressed cool and the must is immediately removed from the skins to avoid acquiring their rust-red color. After this soft-pressing the must is left to ferment for about 15-20 days at a low temperature between 60-62° F in stainless steel tanks. The wine is then stored at 63-65° F under a blanket of inert gas in special stainless-steel tanks until bottling.

TASTING NOTES

La Fiera Soave is a medium-bodied wine produced in the Veneto region of Italy. With avors of lemon zest and almond blossom, backed by gentle acidity, this wine will pair well with salads, seafood or roasted vegetables.





