

CESARI

Soave Classico DOC Tremenalto 2024



Climatic trend

The autumn alternates between rainfall and dry periods, with temperatures averaging around the seasonal norm. Winter is snowy but with a peak of 20°C (68°F) in December. February is warmer (+3.8°C / 38.8°F), while March is rainy, with snow above 1,500 meters. Cold and rain characterize the spring, with warm days at the end of April and a return of cold weather towards the end of the month. May is particularly rainy, with unstable temperatures. The summer starts off hot, followed by rain and cooler weather in July, while August brings scorching heat towards the end of the month.

Vinification & maturation

White winemaking followed by fermentation of the must with selected yeasts at a controlled temperature of 16°C (60.8°F).

Tasting notes

In appearance, Soave Classico Cesari displays a straw yellow color with greenish reflections. On the nose, it expresses a persistent bouquet of ripe fruit and hawthorn, while on the palate it is dry, delicate, and has a pleasant structure and persistence.



Soil: Soils of volcanic origin, deep and fertile, with a brown and dark red color, but calcareous and slightly alkaline.



Harvest date: between september and october



Winemaking process:
- Vinification and ageing in stainless steel (4 months).

Wine data:

Alcohol: 12,50%
Total acidity: 5,50 g/l
Volatile acidity: 0,25 g/l
Total dry extract: 21,00 g/l
Reducing sugars: 4,00 g/l

Formats: 0,75l



Service temperature:
10°-12°C (50°-53.6° F)



Grape varieties: Garganega