

Tenuta Santa Maria Lepiga Soave

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Soave

THE STORY

Centuries of experience and research handed down have led to the development of a philosophy characterized by the continuous improvement of the quality of our production, marrying the cultivation and winemaking methods of ancient origins with the most interesting innovations gradually adopted throughout our history. In 1800 the family perfected the high density and low yield cultivation that we still use today both on our selections of native Veronese and international varieties to obtain grapes capable of producing wines of extraordinary elegance. In the vineyard today we use a targeted approach to environmental sustainability by reducing the use of chemical products as much as possible. Our particular approach to the Appassimento method for Amarone and the Ripasso method for Valpolicella.

THE ADJECTIVES

OVERALL: Intense straw-yellow color

AROMAS / FLAVORS: exotic and summer fruits, pears, peaches, herbs, almonds, with traces of vanilla

MOUTHFEEL: pleasant surprise to the palate w/ both freshness and depth

THE SELLING POINTS

PAIRINGS: Tuna crudités, oysters. Seafood dishes, spaghetti w/ seafood, cooked shellfish. Mediterranean fish

