

Rali Wine

When the passion comes true ...

SOAVE DOC BRUT

DENOMINAZIONE DI ORIGINE CONTROLLATA BRUT SPUMANTE

Production area

The Soave classico region, and more specifically, vineyards planted on heavy soils of basaltic origin on the hills near Soave and Monteforte d'Alpone.

Grape varieties

100% Garganega grapes subjected to a slow secondary fermentation – the so-called “long” *Charmat* method – to highlight their aromatic features.

Wine analysis

Alcohol 12% vol.

Total acidity 7‰.

Sensory impressions

A delicate, pale lemon colour, it has a delicate mousse and fine, persistent perlage. The nose is delicate, harmonious, with notes of fresh almonds and white flowers, acacia and hawthorn blossoms in particular, yellow apples, and more subtle hints of sage and yeasts. The palate is velvety, pleasantly fresh and acidic, alcohol not too high, with a sapid minerality and a satisfactory long, light almond finish.

Serving temperature

4-6° C.

Recommended food pairings

When very young, it is best served chilled (4-6°C); after some ageing, it should be savoured at a slightly higher temperature (6-8° C), to fully enjoy the more complex notes that have unfurled while cellaring. The younger wine is a delightful aperitif, paired with prawn and shellfish canapés, whereas the latter one can honour a whole fish meal: scallops gratin, spaghetti with clams and sole meunière.

Longevity

Best consumed young, to fully appreciate its fragrant aromas, but like all long *Charmat*-method wines, it drinks well for up to 3 years.

