



SAN BRIZIO

Soave Denominazione di Origine Controllata

This is a 100% Garganega from the vineyard behind Villa Buri. Maturation in 500 lt oak barrels fills out the typical scents of Garganega with delicate tertiary hints of vanilla, acacia honey and a complex ripe fruitiness that make it concentrated, mouth-filling and faintly balsamic. This great Soave from the Alpone Valley is rich and well-structured, with a deep straw yellow hue and golden highlights.

Grape variety

100% Garganega from the estate's own vineyards.

Viticultural details

Guyot training system with plant density of 5,400 vines/ha (2,185/acre). Yield of around 50 hl/ha (445 gallons/acre). Soil of lavic basalt with volcanic origin. At 80 m. (260 ft.) above sea level, with south-easterly exposure. Age of the vines 25 years.

Vinification and maturation

Only the very finest Garganega grapes are hand-picked, destemmed, macerated on their skins and then gently pressed. Fermentation and maturation of the wine on its lees (for 7-8 months) take place in 500 litre oak barrels, some of which are new and some one year old. The wine is then aged in bottle for at least ten months.

Tasting notes

Colour: a deepish yellow with golden highlights.

Nose: richly perfumed, with notes of wild flowers and suggestions of ripe apples and greengages. Hints of honey and vanilla contribute even greater complexity.

Flavour: rich, concentrated and mouth-filling, yet invitingly fresh and persistent.

Alcohol: minimum 12.5% vol.

Serving suggestions

This wine is excellent with fish and vegetable-based pasta or rice dishes, bean soups, fish, seafood, grilled meats or soft cheeses. It is delicious with fried eggs with truffles. Serve at 12°-13°C (54°-55°F) in large, high-quality crystal white wine glasses.

Bottle sizes available 750 ml and 1500 ml.



750 ml
1,5 l



100% Garganega



Tonneaux



Serve at
12°-13°C
(54°-55°F)