

**TECHNICAL SPECIFICATIONS FOR THE
REGISTRATION OF THE GEOGRAPHICAL INDICATION**

NAME OF THE GEOGRAPHICAL INDICATION

Soave

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

Italy

APPLICANT

Consorzio di tutela vini Soave DOC
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PROTECTION IN THE COUNTRY OF ORIGIN

Date of Protection in the European Union: 18.9.1973

Date of Protection in the Member State: 21.08.1968

PRODUCT DESCRIPTION

- **Raw Material**

Wine obtained mainly from the Garganega grape variety (at least 70%), Trebbiano di Soave, Pinot Bianco and Chardonnay.

- **Alcohol content** : min 10,5% vol

- **Physical Appearance**

White wine

DESCRIPTION OF THE GEOGRAPHICAL AREA

Veneto Region (province of Verona).

LINK WITH THE GEOGRAPHICAL AREA

Over the centuries, the Garganega has found an ideal habitat in the mountainous landscape of the territory of Verona, which is characterized by its volcanic land Toboso , which are even more fertile for the important limestone outcrops, while the Trebbiano of Soave , present in the vineyards is the ideal wine to impart flavor and vitality and support the structure and density of the typical Garganega partner. The minerals of these soils influence specially in the fermentation of musts obtained with Garganega grapes grown here and give the wine a typical salty note , which is evidenced by the maturity of the product and is peculiar to the Soave product , especially when compared to products obtained with the same grape but outside this area of production.

The traditional farming method in arbor , fruit of the experience and expertise of winemakers , favors the maintenance of particularly sensitive to high temperature aromatic precursors , allowing constant monitoring of the quality level of maturation and the health of the clusters, as well as perfect protection against possible hail .

The terracing of land and the composition of these allow water runoff and the concentration of nutrients.

The mild climate and temperature variations between day and night that characterize the area Soave, determine the production of significant amounts of aromatic precursors that exalt the organoleptic characteristics and typical aromas of the different strains (floral, fruity , etc .) .

The volcanic soils are moderately deep , have a perfectly endowed with nutrients such as magnesium , potassium and iron sufficient medium textured or moderately , with a frequent presence of skeleton, which favor good production in quantitative terms , controlled by a careful vineyard management . Specific technical skills of growers and some agronomic practices suitable gradations let obtain medium - high sugar and acid balance about right .

This type of soil and the favorable disposition of the vineyards sloping it possible to obtain white wines that are characterized by an optimal maturation that enhances the flavors of exotic fruits, citrus and spices.

By contrast , in areas characterized by soils with calcareous outcrops important from the agricultural point of view , have a reduced root depth , often less than 50 cm, together with a little water capacity due to the rocky substrate and abundance of skeleton, which moderates the effect of self Garganega varietal . In this case, presents a more modest performance of average values . Wines produced in these limestone hills are characterized by a large olfactory complexity is undoubtedly the best productions of Soave .

SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

[...]

CONTROL BODY

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