



## SANDRO DE BRUNO SOAVE COLLI SCALIGERI

SKU: ITSBCSCS

100% Garganega from 35 year old south-facing vineyards at 150-300 metres above sea level on volcanic soils. Hand-harvested in early October then fermented and aged on lees in stainless steel for 18 months, with bâtonnage and partial malolactic fermentation. Nose of ripe melon, spiced apricot, almond and orange peel. A lovely textural element to the ripe and layered a palate that finishes with a fresh, tangy mineral finish. This is a really exciting wine for the price.

