

Bine Longhe

Soave Classico DOCG

Bine Longhe (from the Venetian dialect "long rows") owes its name to the rows, about 300 meters long, that characterize our vineyard of Costalta. The colours of the label refer to the autumn colours corresponding to the period of its late harvest.

- **Grape:** 100% Garganega
- **Denomination:** Soave Superiore DOCG Classico Costalta
- **Vineyards:** Costalta, Hills of Monteforte d'Alpone
- **Terroir:** Basaltic
- **Alcohol:** 13.5%
- **Service:** 12°-14° C
- **Packaging:** 6/750ml




Vinification

Bine Longhe comes from the late harvest of October, with the bunches left in sur-maturation in the vineyard for about 20 days after the cutting of the shoots. The grapes harvested by hand are destemmed and transformed into must by soft pressing. The fermentation of the must takes place at a controlled temperature between 16° and 18°C in steel tanks for about 12 months. The permanence on the lees and the batonnage, favor the extraction of the glutathione. The wine is then placed in the bottle, where it rests for at least 12 months.

Tasting notes

Characterized by a strong herbaceous and balsamic scent, Bine Longhe combines the floral fragrance with the live and juicy fruit. Full mineral taste, enveloping and persistent, with a slight aftertaste of bitter almond.

Pairings

-  White meat
-  Fish
-  Aged cheeses



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