



REGION: Veneto

AREA: Soave Classico zone

VINEYARD: Castelcerino vineyard

ALTITUDE: 300 m a.s.l. (984 feet)

EXPOSURE: South-east

SOIL CHARACTERISTICS: Calcarenites with brown clay

TRAINING SYSTEM: Arbour

AVERAGE AGE OF VINES: beyond 30 years

DENSITY OF THE VINEYARDS: 3.500 vines/Ha

HARVEST AND SELECTION: Manual harvest in bins between late September and early October

VINIFICATION: Whole-cluster pressing followed by static settling

FERMENTATION TEMPERATURE: 15–18° C

FERMENTATION LENGTH: 2 weeks

MALOLACTIC FERMENTATION: Not carried out

AGEING: 6 months in concrete tanks, followed by 2 months bottle ageing

ALCOHOL DEGREE: 12,5% Vol | **TOTAL ACIDITY:** 5,34 g/l | **RESIDUAL SUGAR:** 3,1 g/l | **DRY EXTRACT:** 22,4 g/l | **PH:** 3,26

PEAKS & VALLEYS - VERONA'S LANDSCAPE: The Peaks & Valleys project, created by Marilisa Allegrini and Andrea Lonardi, celebrates Verona and its three key wine regions: Valpolicella, Soave, and Lugana. Its goal is to showcase both the wines and the territories that shape them, from the rugged slopes of Valpolicella to the volcanic hills of Soave and the moraine landscapes near Lake Garda. These contrasting peaks and valleys form the identity of the wines: limestone vineyards in Valpolicella yield light, savory reds; the volcanic and calcareous soils of Soave produce mineral, age-worthy whites; and the glacial moraine soils of Lugana give structured, complex whites. Peaks & Valleys selects vineyards through strict criteria: soil type, climate, exposure, altitude, native varieties, training systems, and vine heritage. Each wine authentically reflects its origin while meeting modern standards of fine-wine excellence.

TASTING NOTES: Soave Classico Castelcerino by Peaks & Valleys is the purest expression of the limestone-rich soils of the Soave area. It is produced from vines trained using the traditional Pergola system, planted in one of the highest-elevation zones of the Soave appellation. In the glass, it shows a straw-yellow color. The bouquet reveals citrus fruit notes, particularly citron, alongside a marked iodine character. On the palate, it is sapid and mineral, delivering freshness and crystalline precision.

INSIGHTS: The labels of Peaks & Valleys wines feature illustrations that depict the vineyards and landscapes of the various project sites. The white color of the Soave Castelcerino label reflects the limestone soil characteristic of the vineyard. The illustration includes the Soave Castle, an iconic symbol of both the village and the denomination, along with a cherry blossom branch, evoking the many cherry trees found throughout the area.

SERVICE: Best served at 8–10° C (46–50° F). Open immediately before serving.

FORMAT: 750 ml