



REGION: Veneto
AREA: Zona Soave Classico
VINEYARD: Fittà vineyard
ALTITUDE: 160 m a.s.l. (525 feet)
EXPOSURE: South-east
SOIL CHARACTERISTICS: Basalto vulcanico
TRAINING SYSTEM: Arbour
AVERAGE AGE OF VINES: 15 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 (59-64° F)
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: 5,69 g/l | RESIDUAL SUGAR: 3,6 g/l | DRY EXTRACT: 23,5 g/l | PH: 3,21

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 Fittà by Peaks & Valleys is the quintessential expression of the volcanic soils of the Soave region. The north-east facing vineyards are located on the steepest slopes of the denomination, embodying the spirit of heroic viticulture. In the glass, it presents a straw-yellow color. The bouquet offers aromas of peach, apricot, and white flowers. On the palate, the wine stands out for its distinctive mineral persistence, delivering depth and precision.

INSIGHTS: The labels of Peaks & Valleys wines feature illustrations that portray the vineyards and landscapes of the various project sites. The black color of the Soave Fittà label reflects the volcanic soil of the vineyard. The illustration also highlights the area's steep slopes, as well as a hot air balloon, symbolizing the power of both fire and wind.

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

FORMAT: 750 ml