



Soave Classic DOC

- Cultivation area:* Veneto region, east of Verona, moraine hills of the eastern hinterland of Lake Garda.
- Soil type:* Moraine origin, rich in clay.
- Winemaking:* Hand harvest in September. It macerates into a closed tank saturated with nitrogen. The fermentation takes place in the controlled temperature: initially of 12°C for the first 3-4 days, then raised till 18°C.
- Refinements:* it rests into stainless steel.
- Colour:* Strong straw yellow in the first 12 months of the vinification, then fades into a light golden.
- Bouquet:* Scents of elderflower, peach and apricot.
- Taste:* Gently dry, definitely sapid and lively, with typically mineral hints.
- Manintenance:* This young wine maintains its characteristics for more than 3-4 years; it should be stored in cool (18-19°C) and low light places.

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Ideal with appetizers, pasta, fish and white meat dishes.



12,50 % Vol



Serve at 8 - 10 °C



Garganega
Trebiano Soave
Chardonnay