

SOAVE

DENOMINAZIONE DI ORIGINE CONTROLLATA



GRAPES VARIETIES

Garganega, Trebbiano di Soave.

TASTING NOTES

Light straw yellow in color, with greenish highlights, bright. Delicate fresh, with hints of vine flowers, cherry, elderberry. Dry, sapid, pleasantly balanced.

WINE MAKING

The harvest usually begins in the mid of September. After being moved to the winery, the grapes are destemmed and gently pressed.

Then the static clarification of the must is followed by the fermentation in stainless steel tanks at an average temperature of 14°-15° C.

The wine remains on its yeasts for approximately 4 months before bottling.

FOOD PAIRINGS

It goes perfectly with asparagus, risotto, eggs and seafood. Excellent as a aperitif.

Serving temperature:

10° - 12° C

Alcohol:

12,50% vol.

Formats:

Bottle 0,75 lt

