

Soave

DOC Classico



Alcohol: 12.5% vol.

Area of Production: Region: Veneto. Hilly classic area of the municipalities of Soave and Monteforte east of Verona.

Grapes: From white grape Garganega (100%). System of growing: traditional with pergola and espalier.

Soil composition: Grounds of volcanic and alluvial origin.

Vinification and Production System: Initial soft pressing of the grapes, short maceration with the skins, immediate separation of the must, fermentation at controlled temperature (15-16°C.), preservation in thermoconditioned inox tanks, cold bottling in sterile bottling line.

Organoleptic Description: Dry white wine, fresh, fruity and fragrant, perfect for meals with light dishes.

Color: Light straw-yellow, a little green.

Bouquet: Typical, fruity, delicate and fine, it has hints of vine and cherry flowers.

Taste: Fresh, dry, of right substance, with reference to mellowed almonds.

Serving Temperature: To be served cold at 8-10°C.

Preservation: To be drunk young. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Wine perfect for fish, also indicated for hors d'oeuvre and light dishes.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
8.00 g/l	5.50 g/l	0.15 g/l	93 g/l	29 g/l	22.5 g/l