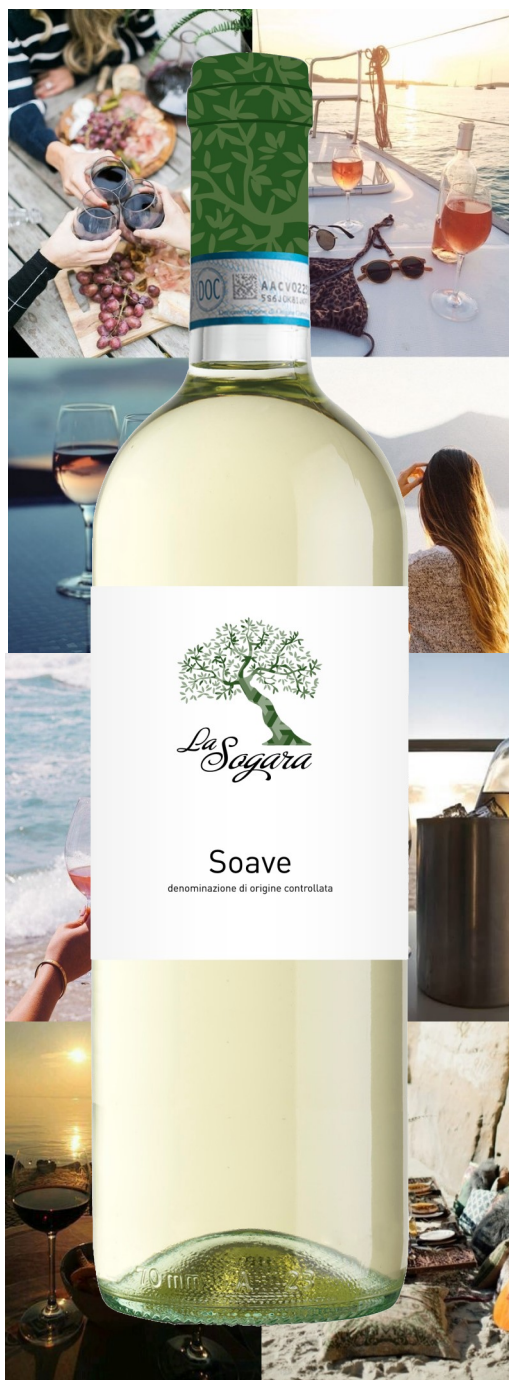


SOAVE

DOC



Grape varieties

Garganega, Trebbiano di Soave

Winemaking

The harvest usually starts in the middle of September. Once they have been moved to the winery, the grapes are destemmed and gently pressed.

Follows the cold clarification of the must. Fermentation lasts approximately 15/20 days at controlled temperature. The wine then remains on its fine lees for 4 months before bottling.

Tasting notes

Pale yellow with greenish highlights. Brilliant. Delicate aromas of cherry tree's flowers, elder and grapevine's blossoms. It tastes dry, sapid and balanced.

Food pairings

It perfectly combines with asparagus, risotto, eggs and seafood. Excellent as an aperitif.

Serving temperature

10° - 12° C

Alcohol

12,50% vol.