



## “Capocolle” Collezione Soave DOC Classico

### WHITE WINES



**Alcohol:** 12.5% vol.

**Area of Production:** Region: Veneto. Hilly classic area of Soave east of Verona.

**Grapes:** Produced in limited quantities from selected white grapes Garganega (100%). System of growing: traditional with pergola.

**Soil Composition:** Soil of volcanic and alluvial origin.

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

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

**Color:** Light straw-yellow, a little green.

**Bouquet:** Typical, intense, fruity, delicate and fine, with hints of vine and cherry flowers.

**Taste:** Fresh, dry, full-bodied, with a taste of 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 ideal for hors d'oeuvre and light dishes.

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#### TECHNICAL DETAILS:

**Total acidity:** 5,25 g/l

**Sugar:** 8,00 g/l

**Total SO<sub>2</sub>:** 98 mg/l

**Free SO<sub>2</sub>:** 29 mg/l

**Net dry extract:** 22,0 g/l

**Volatile acidity:** 0,20 g/l

