



## Soave DOC Classico

### WHITE WINES



**Alcohol:** 12.5% vol.

**Area of Production:** Region: Veneto. Hilly classic area of the villages of Soave and Monteforte.

**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.

---

#### TECHNICAL DETAILS:

**Total acidity:** 5,30 g/l

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

**Total SO2:** 98 mg/l

**Free SO2:** 29 mg/l

**Net dry extract:** 22,3 g/l

**Volatile acidity:** 0,16 g/l

