



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.

TECHNICAL DETAILS:

Total acidity: 5.20 g/l

Sugar: 8.50 g/l

Total SO₂: 96 mg/l

Free SO₂: 31 mg/l

Net dry extract: 21.8 g/l

Volatile acidity: 0.15 g/l