

SOAVE CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape variety: Garganega.

Location and characteristics of the vineyard: All the grapes come from vineyards located in the Soave Classico area.

Soils: Average altitude and composition 150 meters (492 feet) a.s.l. of volcanic origin with clayey, tufaceous and calcareous soils.

Training system: Pergola.

Harvest: Harvest begins the first week of September until approximately mid-October according to the ripeness of the grapes.

Vinification: Soft pressing with a previous period of cold soaking of the grapes to allow maximum aromatic extraction. Slowly fermented in steel tanks at controlled temperature to preserve aromas and quality.

Organoleptic description: Straw yellow. Medium intensity with floral and fruity aromas such as blossom, elderflower, peach and apricot. Pleasant mineral sensations. Dry, elegant, harmonious on the palate. The flavor remains true to the nose. Drink it now or maximize its potential storing for at least 5 years. This wine will keep your interest alive delivering constant emotions time after time. Summer terrace with friends or during wedding parties. Drink now!

A.B.V. 12.5%

Suggested Pairing & Serving Temperature: 10 °C – 12 °C (50°F – 53°F)
Perfect with roast chicken, focaccia, shellfish and fish in general, asparagus, veal scaloppini, cannelloni, parmigiana, risotto, cauliflower soup and pasta primavera. Also delicious (when young) with fresh cheese such as goat's cheese, ricotta, mozzarella, and burrata.

