



SOAVE

Soave DOC



APPELLATION Soave DOC

VARIETY Garganega and Trebbiano di Soave

PRODUCTION AREA Roncà, Veneto, Alpone Valley

YIELD PER HECTARE 1.000 liters

FARMING SYSTEM Guyot with 7,000 grapevines per hectare.

HARVEST Handpicked in cases

WINEMAKING PROCESS 3 hours of maceration in carbonic atmosphere and fermentation in stainless steel tanks at controlled temperature of 14-16 °C.

AGING In stainless steel tanks for 3 months.

ORGANOLEPTIC CHARACTERISTICS Pale straw yellow color. Aroma of white flowers, yellow pulp fruit with hints of sage. Well balanced structure between acidity and mineral quality with a fresh final.

WINE PAIRINGS Appetizers, fish and light dishes or as an aperitif.

PRODUCTION 40.000 bottles (750ml)

ALCOHOLIC PERCENTAGE 12%

SERVING TEMPERATURE 10-12°C



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13