



## SCALETTE

### Soave Classico DOC



APPELLATION	Soave Classico DOC
VARIETY	Garganega and Trebbiano di Soave
PRODUCTION AREA	Soave, Cru Tenda, Verona
YIELD PER HECTARE	8.000 liters
FARMING SYSTEM	Guyot with 8,000 grapevines per hectare.
HARVEST	Handpicked in cases
WINEMAKING PROCESS	Soft press and fermentation in stainless steel tanks at controlled temperature of 14-16 °C.
AGING	In stainless steel tanks for 6-8 months.
ORGANOLEPTIC CHARACTERISTICS	Straw yellow color. Very fine bouquet of white flowers and white pulp fruit. Sustained body with light hints of almond and a fresh ending.
WINE PAIRINGS	Appetizers, soups, fish based dishes, white meat.
PRODUCTION	20.000 bottles (750ml)
ALCOHOLIC PERCENTAGE	12%
SERVING TEMPERATURE	10-12°C



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