



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	12,5%
SERVING TEMPERATURE	10-12°C



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