



## VILLA BORGHETTI

**Soave Classico**  
Denominazione di Origine Controllata



### Geographic Area

From the hills in the historic Soave Classico zone.

### Soil

Some soil of volcanic origin, clay and limestone.

### Grape Varieties

Garganega, Trebbiano di Soave, Chardonnay.

### Winemaking

The best bunches are selected in the vineyards, pressed and de-stemmed. Enzymes are added and the grapes are left to macerate for 3-4 hours. The product, separated from the skins, is cooled to 10°C and left to decant for 12 hours. Selected yeasts are added to the cleansed must to set off fermentation at a controlled temperature of 18°C. Fermentation lasts around 12-15 days, following which the wine is racked from the dregs and left on the yeasts for about two months.

### Style

The wine is straw yellow in colour, with fruity fragrances reminiscent of Golden Delicious apples and white peaches, as well as delicate floral notes. On the palate it is fresh, tangy and well balanced.

### Food Pairing

Pairs well with light salad starters; gently savoury pasta dishes and risottos; steamed or grilled white fish.  
To be served at 10-12° C.

**Packaging** 0,75 l.

**Alcohol** 12,5 % vol.