



Colori d'Italia

Soave

Denominazione Origine Controllata

GEOGRAPHIC AREA

Vineyards in the Soave area.

SOIL

Clayey and chalky.

GRAPE VARIETIES

Garganega, Trebbiano di Soave.

WINE MAKING

Wine pressing and light maceration on the skins for 6-8 hours. After separation, partially settle must is fermented with selected yeasts at controlled temperature of 16-18 °C. The product stays on its lees for about 2 months and afterwards is stocked in stainless steel tanks.

STYLE

It has a bouquet that is reminiscent of yellow-fleshed fruits such as Golden Delicious apples and white peaches and also displays delicate hints of white flowers. On the palate it is fresh, tangy and well-balanced.

FOOD PAIRINGS

Particularly suited for antipasto, pasta and fish dishes such as risotto with scampi, spaghetti with clams, sole with white wine and all shellfishes. To be served at 10-12°C.

PACKAGING 0.25 — 0.375 — 0.75 l

ALCOHOL 12% vol

