



Soave DOC

Grapes Variety

90% Garganega, 10% Trebbiano di Soave

Production Area

Veneto region, North of Italy, Verona Province in detail Hills of Soave Area.

Vinification and maturation

Soft pressing of the grapes. Alcoholic fermentation at a supervised temperature with selected yeasts. Further steel refinement.

Alcohol

12,50 % vol.

Features

Pale yellow straw color with green tinges

Bouquet: is delicate, flowery with hints of apple and banana.

Palate: it results pleasantly round with fragrant sensations of ripe fruit on the aftertaste

Pairings

Enjoy as an appetizer or with fish, white meats, thick soups, egg-based dishes and pasta.

Serve at: 10-12°C. (50-54°F.)