



## Bassanella Soave Classico DOC

### Grapes Variety

100% Garganega from the estate's own vineyards.

### Viticultural details

A traditional, single, guyot vineyard of 2 hectares with a number of bunches by vine from 8 to 12. On typical calcareous soils at 250 meters above sea level. With south-westerly exposure. Age of the vines over 20 years.

### Vinification and maturation

Only the best bunches of Garganega, picked at beginning of October, are used, after a careful evaluation of the ripeness and health of the grapes. After destemming, maceration on the skins for 12 hours and soft pressing, the must is given a cold, static settling. Fermentation at controlled temperatures of 18°C. The wine matures on its lees in stainless steel tanks over late Spring.

### Alcohol

around 12,5 % vol.

### Features

Colour: intense yellow straw colour with green hints.

Nose: pleasantly fruity with notes of tropical fruit and ripe yellow fruits.

Flavour: armonic, complex and rich. The aftertaste is persistent with a good sensation of minerality.

### Pairings

Enjoy as an appetizer or with seafood, shellfish and light meats as well pasta or rice dishes with vegetable sauces.

**Serve at:** 10-12°C. (50-54°F.)