



SOAVE

Denominazione di Origine Controllata

TASTING NOTES:

The colour is straw yellow with greenish reflections. On the nose it is delicate and flowery, with notes of vine blossoms. It gracefully reveals the typical white flowers and almond mark of the Garganega variety. On the palate it is dry, light-bodied and smooth.

FOOD PAIRING:

Best served with lighter first courses, eggs, vegetable recipes, fish and shellfish dishes.

SERVING TEMPERATURE: 8-10°C

CLASSIFICATION: DOC

REGION: Veneto

GRAPE VARIETIES: Garganega, Trebbiano di Soave

VINIFICATION: in stainless steel tanks.

ALCOHOL: 12%

ACIDITY: 5.6 gr/l

RESIDUAL SUGAR: 4.0 gr/l