

## Soave DOC



### TYPE OF WINE

Still white wine

### MAIN GRAPES

Garganega

### PRODUCTION AREA

Grape coming from the DOC area located at north-east of the city of Verona (Region of Veneto, North Italy)

### SOILS

Mainly located in the hills with tufa soil of volcanic origin with relevant limestone outcrops and alluvial deposits.

### HARVEST

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

### VINIFICATION

Soft pressing of the grapes and fermentation at low controlled temperature in stainless steel tanks. Wine rests and refines in steel tanks for a brief period of time before bottling.

### COLOUR

Straw yellow with greenish hints

### BOUQUET

Intense on the nose, with notes of white flowers and gooseberry. It continues with fruity notes of peach and apricot.

### TASTE

On the palate the acidity is vibrant, softened by intense notes of gooseberry and peach. Pleasant and typical after taste of toasted almond.

### FOOD PAIRING

Excellent as an aperitif, is a wine to drink throughout the meal. Ideal with light appetizers and first courses, white meat, seafood and fish dishes, soft and medium ripe cheese.

### SERVING SUGGESTION

10-12°C

### ALCOHOL CONTENT

12% vol

[Bordolese standard ( 75 cl )], [12% vol]

