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]

Stabilimento di Cazzano
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CONTRI
SPUMANTI S.P.A.

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