



Soave Classico



APPELLATION

DOC



AREA

Soave, Veneto
(Northeastern Italy)



GRAPES

Garganega and
Trebbiano of Soave



ALCOHOL LEVEL

12,5% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The stems are separated from the grapes, which are softly pressed in cylinders under pressure gently breaking their skins and releasing the juice. As is happens with all white wines, the free-run must extracted from the pulp is separated from the skins before fermentation begins. The alcoholic fermentation is conducted in stainless steel vats at controlled cool temperatures (of about 18° C.) in order to retain fresh flavors and the primary aromas from the grapes.

COLOUR

Straw-yellow appealing, brilliant reflections.

BOUQUET

It is a wine of great elegance, offering aromas of good intensity. It offers scents of white flowers combined with those of slightly green apples.

FLAVOUR

The flavor is no less satisfying, superbly balanced and persistent. The aftertaste is delicate.

SERVING TEMPERATURE

The wine is most satisfying when it is served chilled to about 9° C. (48° F.).

FOOD MATCHES

It is ideal as an aperitif or when matched with hors d'oeuvres and seafood.