



## Soave



**APELLATION**  
DOC



**AREA**  
Soave, Veneto



**GRAPES**  
95% Garganega  
5% Trebbiano of Soave



**ALCOHOL LEVEL**  
12% 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. Then 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 temperature of 18°C (64°F) in order to retain fresh flavours and the primary aromas from the grapes.

### COLOUR

Straw-yellow colour with appealing, brilliant reflections.

### BOUQUET

It offers scents of white flowers combined with those of slightly green apples.

### FLAVOUR

It is a wine of great elegance, offering aromas of good intensity, superbly balanced and persistent. The aftertaste is delicate.

### SERVING TEMPERATURE

Serve at 10° - 12° C. (50° - 54° F.).

### FOOD MATCHES

It is ideal as an aperitif or when matched with hors d'oeuvres, fish or vegetarian soups, crustaceans and boiled seafood.