



# SOAVE



Area of production: Soave

Vineyard extension: 30 hectares

Blend: 100% Garganega

Type of soil: medium textured and calcareus

Exposure: south

Short description of the vinification and ageing process:  
The clusters are selected in the vineyard and collected in bins by hand. The press is done without destemming and with soft crushing to maintain the original rich aromas and taste. The must is cooled at 5 degrees Celsius; then the must is fermented with temperature control at 15 degrees Celsius; after fermentation the wine rests for 3-4 months before being bottled.

Colour, Nose, Flavour: straw yellow colour, intense, fragrant and floral nose, intense and velvety flavour with a note of almonds.

Food matches: As an aperitif, Pizza Margherita with mozzarella di bufala and basil. Fresh water fish. Delicate pasta and rice dishes.

Suggested serving temperature: 10-12 degrees Celsius

Number of bottles: 250,000