



## SOAVE

### Soave DOC



<b>APPELLATION</b>	Soave DOC
<b>VARIETY</b>	Garganega and Trebbiano di Soave
<b>PRODUCTION AREA</b>	Roncà, Veneto, Alpone Valley
<b>YIELD PER HECTARE</b>	1.000 liters
<b>FARMING SYSTEM</b>	Guyot with 7,000 grapevines per hectare.
<b>HARVEST</b>	Handpicked in cases
<b>WINEMAKING PROCESS</b>	3 hours of maceration in carbonic atmosphere and fermentation in stainless steel tanks at controlled temperature of 14-16 °C.
<b>AGING</b>	In stainless steel tanks for 3 months.
<b>ORGANOLEPTIC CHARACTERISTICS</b>	Pale straw yellow color. Aroma of white flowers, yellow pulp fruit with hints of sage. Well balanced structure between acidity and mineral quality with a fresh final.
<b>WINE PAIRINGS</b>	Appetizers, fish and light dishes or as an aperitif.
<b>PRODUCTION</b>	40.000 bottles (750ml)
<b>ALCOHOLIC PERCENTAGE</b>	12,5%
<b>SERVING TEMPERATURE</b>	10-12°C

EXW PRICE: 4.6€



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13