



## Soave DOC

### **PRODUCTION AREA**

Verona

### **GRAPE VARIETY**

Garganega  
Trebbiano di Soave

### **WINE PRODUCTION**

Soft pressing of the grapes.  
Short cold maceration on the skins.  
Soft pressing and fermentation at controlled temperature 14-16 °C.

### **ANALYTICAL DETAILS**

Total acidity: 5,60 g/l  
Alcoholic degree: 12,00 %

### **ORGANOLEPTIC NOTES**

Straw yellow color, fine, fruity, slightly bitter bouquet.  
Dry flavor with good taste freshness.  
A companion for hors d'oeuvres, delicate soups,  
fish and white meat dishes.  
Service temperature 10 – 12 °C

