

# Soave Classico

## DOC

Excellent dry white wine from the heart of Soave Classico. It is made mainly from the white grape Garganega, which gives this wine a particular breadth of aromas, fullness and ripeness, with Trebbiano di Soave and Pinot bianco, hence its captivating savoriness.

<b>Grape Varieties</b>	85% Garganega, 15% blend of Trebbiano di Soave and Pinot bianco
<b>Vineyard location and characteristics</b>	Hills of Soave Northeast and Southeast at 350 meters
<b>Soil</b>	Morainic-Calcareous-Clayey
<b>Vine training and planting density</b>	Veronese Pergola (3800 vines/ha) e Guyot (4500 vines/ha)
<b>Harvest</b>	Hand harvested from mid-September
<b>Vinification</b>	Destemming and pressing of the grapes immediately after harvest, brief maceration and then separation and cleaning of the must. This is followed by thermocontrolled fermentation with selected yeasts and after about ten days racking and cleaning in stainless steel tanks.
<b>Maturation</b>	100% stainless steel, followed by bottle aging.
<b>Organoleptic Characteristics</b>	Straw yellow color with greenish highlights, clear and transparent. It releases scents of elderflower and wildflowers on the nose, and is savory and fruity on the palate, with notes of green apple, pineapple and golden plum.
<b>Analytical Notes</b>	Alcohol: 12% vol. Sugar: 5 g/l Total Acidity: 5,40 g/l Volatile Acidity: 0,18 g/l Dry Extract: 19,80 g/l
<b>Size</b>	0,75 l
<b>Pairings</b>	A versatile white wine with the texture to go well with appetizers, first courses, fish and white meats, soft and fatty cheeses.
<b>Serving Temperature</b>	Serve at around 10° - 12°
<b>Cellaring</b>	The prized grapes of Soave Classico lend themselves to a longer-lived white wine that can be stored for up to 5-7 years.