

## SOAVE

DENOMINAZIONE DI ORIGINE CONTROLLATA

### WINEMAKING

Wine pressing and light maceration on the skins for 6-8 hours. After separation, partially settle must is fermented with selected yeasts at controlled temperature of 16-18 °C. The product stays on its lees for about 2 months and afterwards is stocked in stainless steel tanks.

### WINEMAKERS' NOTE

It has a bouquet that is reminiscent of yellow-fleshed fruits such as Golden Delicious apples and white peaches and also displays delicate hints of white flowers. On the palate it is fresh, tangy and well-balanced.

### FOOD PAIRINGS

Particularly suited for antipasto, pasta and fish dishes such as risotto with scampi, spaghetti with clams, sole with white wine and all shellfishes. To be served at 10-12°C.

## Colori d'Italia

This youthful, modern range incorporates the classic wines of Italy and is easy to match with the cuisines of various gastronomic traditions.

A collection of red and white wines that enables you to discover the flavors that a typical Italian family enjoys.



---

#### Geographic Area

Soave Area

---

#### Grape/Blend

Garganega  
Trebbiano di Soave

---

#### Alcohol

12%

---

#### PH

3.05

---

#### Total Acidity

5.60 g/l

---

#### Harvesting Period

Mid September

---

#### Residual Sugar

7.50 g/l