



SOAVE CLASSICO

Denominazione di Origine Controllata

TASTING NOTES:

Fresh aromas of apple, pear and almond balance clean minerality and a hint of fresh herb. Crisp and refreshing on the palate, the flavors and aromas build toward a harmonious and lingering finish.

FOOD PAIRING:

Ideal as an aperitif, Soave Classico matches well with a wide array of dishes, from hors d'oeuvres and fresh fish to white meats and young cheeses.

SERVING TEMPERATURE: 8-10° C

CLASSIFICATION: DOC

REGION: Veneto

GRAPE VARIETIES: Garganega, Trebbiano di Soave

VINIFICATION: in stainless steel tanks.

ACIDITY: 5.5 gr/l

RESIDUAL SUGAR: 4 gr/l

The term "Classico" on an Italian label refers to the old, historic, original center of a region, often with a history that traces back to Roman times. It is in these historic vineyards that often the best wines of a region are produced.

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