



# SOAVE

Denominazione di Origine Controllata

## CLASSICO

### 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

**ALCOHOL:** 12,5%

**ACIDITY:** 5.5 gr/l

**RESIDUAL SUGAR:** 2 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.