



Vino spumante Soave DOC brut



MAIN GRAPES

Garganega

PRODUCTION AREA

Grape coming from the DOC area located at north-east of the city of Verona (Region of Veneto, North Italy)

SOILS

Mainly located in the hills with tufa soil of volcanic origin with relevant limestone outcrops and alluvial deposits.

HARVEST

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

Vinification

Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.

The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

COLOUR

Intense and brilliant straw yellow. Fine and persistent perlage.

BOUQUET

Elegant bouquet, delicate mineral and floral scents of white flowers, with notes of jasmine and toasted almond.

TASTE

Full and balanced taste, delicate but decidedly aromatic, with mineral and floral notes and delicate vegetable sensations. In the after taste a typical bitter notes of toasted almond.

FOOD PAIRING

Its distinctive and full taste makes this wine really appreciated as an aperitif and at the same time ideal to accompany the whole meal. Suggested to match with appetizers, shellfish, mussels, raw or fried fish or white meats and medium seasoned cheeses.

SERVING SUGGESTION

6-8°

ALCOHOL CONTENT

12%

