

"Le Bine" Soave DOC Classico "Vigneti Monte Foscarino"



Region. Soave, Verona, Veneto.



Vineyards. "Monte Foscarino" single hilly vineyards, in the hearth of the Soave Classico Area.



Grapes. Handly harvested Garganega 70%; Trebbiano 30%.



Vinification. Soft pressing and maceration at cold temperature to obtain typical Garganega grapes aromas. Fermentation at controlled temperature (15/16°C).



Ageing. Refined in inox tanks, and few months in bottle.



Tasting Notes. Dry white wine. Light straw colour with slight greenish reflections. Dry taste, delicate, intense bouquet. Harmonious, typical almond bitter.



Analysis. Alcohol: 13% Vol.; Total Acidity: 5,7g/l; Residual Sugar: 4,5 g/l.



Food Pairings. Ideal as aperitif, with appetiser, hors d'oeuvres and fish dishes. Perfect with vegetables dishes and light meal in general. Recommended drinking temperature 8 - 10°C.



Bottle. "Tortuga" 750 ml (in box of 6 btl.)

