

Soave DOC Classico



Region. Soave, Verona, Veneto.



Grapes. Garganega 70%, Trebbiano 30%.



Vinification. Traditional vinification from fresh grapes handily harvested. Soft pressing and fermentation at controlled temperature.



Tasting Notes. Light yellow colour. Soft and delicate bouquet. Dry taste, superbly balanced, with a typical bitter aftertaste.



Analysis. Alcohol: 12% Vol.; Total Acidity: 5,7g/l; Residual Sugar: 4g/l.



Food Pairings. Ideal as aperitif, with appetizers, hors d'oeuvres, pizza, light meals. Serve chilled at 8 - 10°C.



Bottle. "Renana" 750 ml (in box of 6 bt), 375 ml (in box of 24 bt), 250 ml (in box of 30 bt); 1L (in box of 6 bt); 1,5L (in box of 6 bt).

