

MASI

LEVARÌE

SOAVE CLASSICO DOC

One of the classics of the great Veronese tradition, made by Masi in a contemporary style.

Soave Levarie is an aromatic “evergreen” white wine, delicate and original, made with the traditional grapes of the Soave Classico region – Garganega and Trebbiano – in an area with volcanic soil and a mild climate.

GRAPE VARIETIES

Garganega, Trebbiano di Soave.

TASTING NOTES

Look: pale straw yellow with greenish tinges.

Nose: intense, with distinctive pear aromas.

Palate: fresh with hints of citrus fruit and pineapple; delicate and well-balanced finish.

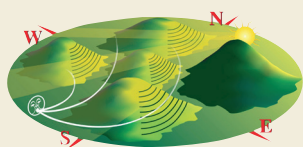
ENJOYING THIS WINE

A classic Italian wine that accompanies the flavours of Mediterranean cuisine. It is easily matched, thanks to the characteristic and pleasant acidity, accompanied by a fruity palate. Ideal as an aperitif, with lean appetizers, fresh handmade pasta, ‘sea and land’ risotto, vegetable or chicken salads and to try with sushi-sashimi.

SERVING TEMPERATURE: 8-10° C

ALCOHOL CONTENT: 12% vol.

SHELF LIFE: 2 years



Levarie: refers to the east-facing slopes of the Soave Classico area, which benefit from the light and the cool morning sun. The result is wines that are particularly soft and elegant.