



Soave Classico

Marchesi di Terrezzola

CLASSIFICATION	D.O.C.
TYPE	White
REGION	Veneto
PROVINCE	Verona
GRAPE VARIETY	Garganega, Trebbiano di Soave
VINEYARDS	From basaltic soil in the historical hills of Soave Classico area as Monteforte d'Alpone and Soave.
HARVEST	End of September/beginning of October.

VINIFICATION

Grapes are pressed gently with lung presses, at the end of September. The must is soon refrigerate, it is decanted and put in steel tanks for the fermentation at a 18°C degree.

AGEING

Steel tanks.

TASTING NOTES

APPERANCE: straw yellow with green hues.

NOSE: delicate with hints of hawthorn, elder and violet.

PALATE: dry, freshness on the mouth, well body, with an aftertaste of bitter almond.

ALCOHOL CONTENT: 12,5 % vol.

FOOD MATCHING: this wine goes well with many foods thanks to its characteristic. Ideal with simple antipasti, delicate dishes, pasta with Mediterranean-style sauces, fish and soup but it goes well as an aperitif.

SERVE: 10-12°C.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.