

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

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**Region.** Soave, Verona, Veneto.



**Vineyards.** "Vigneti Foscarino" single hilly vineyards, in the hearth of the Soave Classico area.



**Grapes.** Handly harvested Garganega 70% and 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 5,8 g/l; Residual sugar 5,5 g/l.



**Food Pairings.** Ideal as aperitif, with appetisers, 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.)

