

Soave DOC Classico



Region. Soave, Verona, Veneto.



Grapes. Garganega 70%, Trebbiano 30%.



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



Tasting Notes. Light yellow color with greenish reflections. Soft and delicate bouquet. Dry taste, sapid, superbly balanced.



Analysis. Alcohol 12,5% Vol; Total acidity 5,7 g/l; Residual sugar 5,5 g/l.



Food Pairings. Ideal as an 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).

