



SOAVE CLASSICO

SOAVE CLASSICO DOC 100% GARGANEGA

IT IS A WINE FOR FLOWERED TERRACES AND SUMMER NIGHTS, A WINE FOR OUTING IN THE HILLS. IT IS A PROFOUNDLY ITALIAN WINE.

OUR IDEA OF SOAVE: FRESH, FRUITY, EASY TO DRINK BUT WITH AN UNMISTAKABLE CHARACTER AT THE SAME TIME.

VINEYARD

We are in the northern part of the Soave Classico region; here, from vineyards located on various hillsides, we harvest the grapes to produce this wine. The exposures are the most varied and the average altitude is around 300 meters.

The soil is of volcanic origin with different textures. The average age of the Garganega vines in this area is at least 40 years.

DATA SHEET

First year of production: 1983

Harvest: manual from mid-September

Maturation material: steel

Alcohol content: 12.00% Vol.

Alcoholic fermentation: in steel

Duration of alcoholic fermentation: 14 days

Alcoholic fermentation temperature: 15-18 °C

Malolactic fermentation: carried out for a part of the wine (depending on the vintage)

Maturation: for 5 months in contact with the fine lees in steel tanks

Filtration: only one membrane filtration before bottling

Refinement: at least one month in the bottle

ORGANOLEPTIC PROFILE

Colour: straw yellow with green reflections.

Nose: reveals fresh fragrances of fruits and white flowers accompanied by vegetal and mineral notes.

Palate: juicy and balanced, salinity combines with freshness and softness.

Serving temperature: 11/13 °C

BEST WITH

Excellent as an aperitif, it accompanies appetizers and dishes based on vegetables and fish. It also goes very well with the light flavor of white meats and with fresh or short-aged cheeses.

SUAVIA

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