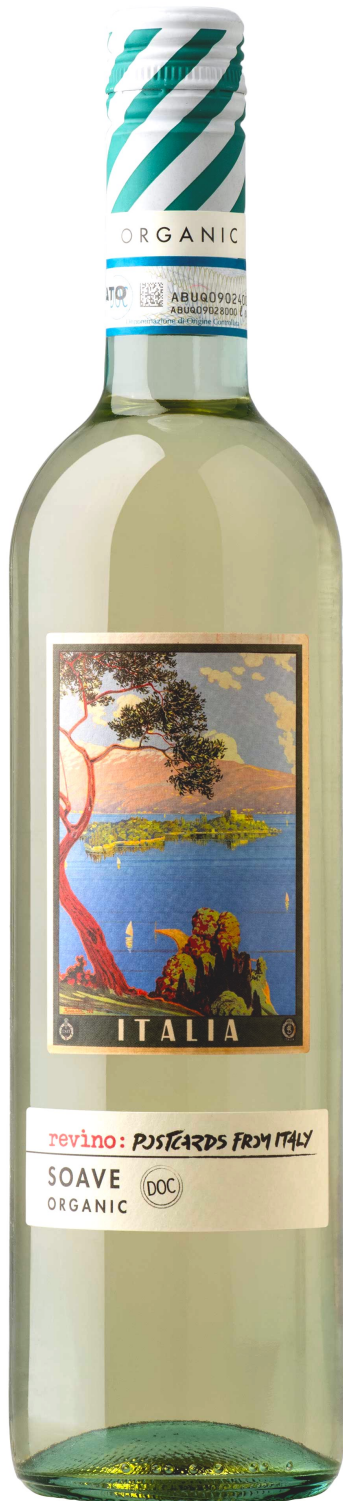




Soave

Denominazione di Origine Controllata



APPELLATION

DOC Soave

AREA OF PRODUCTION

Veneto

SOIL COMPOSITION

Alluvial

GRAPES

Garganega 90%,
Trebbiano di Soave
10%

VINIFICATION

Soft pressing with
must fermentation at
controlled
temperature.

TASTING NOTES

Strew yellow colour
with green hues and
aromas of golden
apple, green pear
and chamomile
flowers. A savoury
and well balanced
wine with hints of
almonds on the
finish.

FOOD PAIRING

An ideal
accompaniment for
appetizers with ham
and fresh cheese,
very good with light
entrées such as
vegetables, fish,
white meat or
seafood dishes such
as shellfish.

ALCOHOL

12%

SERVING TEMPERATURE

8 - 10 °C

RESIDUAL SUGAR

1.8 g/l

ACIDITY

5.6 g/l

Museo Nazionale Collezione Salce

AUTORE Tremator (Severino Trematore)
TITOLO Lago di Garda
SOGGETTO Veduta dell'Isola di Garda sul
Lago di Garda
DATA 1924 Ca

