



SOAVE CLASSICO

VARIETIES OF VINE: Garganega 100%.

GRAPE VARIETY: Garganega 100%.

PRODUCTION ZONE: Monte Carniga - Sengialta - Campagnola

ALTITUDE: 110-170 m. from sea level

SOIL TYPE: Calcareous – basaltic

TRAINING SYSTEM: Guyot

AVERAGE AGE OF VINES: 26 years

HARVEST TIME: End of September

MATURATION: In steel tanks until bottling

SERVING SUGGESTIONS:

It's a perfect aperitivo and a brilliant pairing with any kind of fish, salads and white meat. Try it with a summery plate of Burrata and organic grown tomatoes.