

SOAVE 2025

D.O.C.



FEATURES

Denomination: Soave DOC

Varietal: 100 % Garganega

Production zone: Veneto, Verona, Mezzane

Vintage: 2025

Production: is produced by harvesting in early September on an old vineyard of pergola veronese. Light withering before crushing.

Maturation: stainless steel vats for 6 months

Tasting notes: fresh with notes white flowers, citrus and peach.

Food pairings: Seafood, simply cooked white meats, vegetables or fish first courses.

Productions: 10.000 bott./750 mL

Closure: screw cap

Serving temperature: 8 - 10°C

Alcohol: 13%

Zuccheri: 5.1 g/l

Acidity: 5.50 g/l

Extract: 21.00 g/l

Trellis system: pergola, 3.300 vines per ha