



ANTICHE TERRE<sup>®</sup>  
VENETE

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## SOAVE

**CLASSIFICATION.** Dry White Wine D.O.C..

**GRAPES.** Garganega, Trebbiano di Soave, Chardonnay. The grapes come from the northwest area of Verona.

**PRODUCTION PROCESS.** The grapes are pressed and left with the skins to macerate for about 6 hours after which the skins are separated from the juice and selected yeasts are added. Fermentation is carried out in temperature controlled stainless steel vats at around 14 to 16 ° C. for a period of 8 to 10 days. The wine is then stored a few months in stainless steel before being bottled.

**TOTAL ALCOHOL CONTENT.** 12,5%.

**TOTAL ACIDITY, IN TARTARIC ACID.** 5.8 grams per liter.

**SHELF LIFE.** A wine preferably to be drunk very young and within 3 years.

**COLOR.** Pale straw yellow.

**NOSE.** Fruity of apple and pear.

**TASTE.** This is a crisp fruity wine with a slight mineral finish. Soft and round in the mouth with a slight mineral lingering aftertaste.

**SERVE.** Preferably at 12 to 14 °C.

**FOOD MATCHING.** Fish, white meats, egg, or pastas with cheese or delicate sauces.



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13