



## Soave

### Classification

Soave D.O.C.

### Region

Soave, Veneto, Italy

### Grapes

Garganega

### Harvest

Generally harvested from the second week of September.

### Vinification

The grapes are pressed and left with the skins to macerate for about 6 hours before being separated from the solids and fermented in stainless steel tanks at a controlled temperature between 14-18°C.

### Aging

The wine is bottled after a few months of resting in stainless steel to preserve its freshness.

### Total Alcohol Content

12,5 %

### Longevity

Best enjoyed young, preferably within the year. If properly stored at a constant temperature of 8-12°C, in a horizontal position and away from light, it maintains its characteristics for up to 3 years.

### Color

Pale straw yellow.

### Aroma

Fruity, with notes of apple, pear, and hints of flint.

### Taste

Soft and fruity, with a delicate mineral finish and a persistent sapid aftertaste.

### Serving Temperature

Best served between 12-14°C.

### Food Pairing

Best paired with white meats, lake and sea fish, and creamy soups.

### Bottle Size

0,750 L

[www.anticheterrevenete.it](http://www.anticheterrevenete.it)



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MINISTRY OF AGRICULTURE,  
FOOD SOVEREIGNTY  
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