



## SOAVE D.O.C

White Wine



### CLASSIFICATION

Denominazione di Origine Controllata

### ABV

12.5% Alc. by Volume

### SERVING TEMPERATURE

52°F

### GRAPES

100% Garganega

### HARVEST

End of September

### AREA OF ORIGIN

Ronca' hills

### AVAILABLE SIZES

750ML

### SOIL

Basalt-rich volcanic soil

### PRODUCTION METHOD

Soft pressed off skins, followed by fermentation in stainless steel at 13-15C for 15-18 days

### COLOR

Pale yellow

### TASTING NOTE

Delicate, yet enveloping wine. Floral notes on the nose, mouthwatering lemony crispness, mineral backing with hints of chamomile and fennel and a crystal-clear finish

### FOOD PAIRING

Pairs well with rich Italian seafood, white meat, pasta, and vegetables

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENSIONS

(L/W/H) Inches

BOTTLE TYPE

Castellina

UPC CODE

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