



Soave

denominazione di origine controllata

PRODUCT OF ITALY



Cold maceration followed by a very gentle pressing. Fermentation takes place at controlled temperature (16°-19°).

APPELLATION: Cavalieri Reali Soave DOC 2017

GRAPE VARIETY: Garganega 70%, Trebbiano di Soave 30%.

PRODUCTION AREA: Vineyards are in the Soave area, in the villages of Soave, Monteforte d'Alpone, Lavagno, Colognola ai Colli, Illasi e Roncà.

CAPACITY: 0,750 lt.

VOLUME: 12% vol.

RESIDUAL SUGAR: gr/lt.

TASTING NOTE: Straw yellow colour with faint green highlights. Elegant floral notes combined with hints of crisp apple at the nose.

In the mouth it is pleasantly dry with well-balanced fruit.

SERVING SUGGESTION: It is advised with light appetizers, first plates, all the fish capacities and poultry dishes.

SERVING TEMPERATURE: 10-12°C.