

SOAVE SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

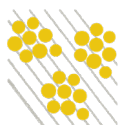
RISERVA



Favourably exposed foothills of Colognola ai Colli; clayey and tuffaceous soils



End of September. Two passes through the vineyards and careful grape selection ensure perfect ripening. Short drying of the grapes



Garganega



Roller crushing and destemming. Short maceration to favour the extraction of the fragrances and separation of the free-run juice. Fermentation with selected yeasts at controlled temperature. Aged in lightly toasted tonneaux, matured in stainless steel tanks and refined in the bottle.



14% vol



Excellent with hors d'œuvres and pasta dishes (even quite strongly-flavoured ones); shellfish and fish recipes, eggs and white or boiled meats.



Colour: straw yellow
Bouquet: fruity, spicy and complex
Taste: full, well-balanced, with a hint of vanilla



12 - 14°C



750 ml



TENUTA
CASALETTI
IN VAL D'ILLASI