

SOAVE

DENOMINAZIONE DI ORIGINE CONTROLLATA



Foothills of Colognola ai Colli; clayey and tuffaceous soils



End of September, early October



Garganega and Trebbiano di Soave



Roller crushing and destemming. Short maceration to favour the extraction of the fragrances and the high-quality natural tannins. Fermentation at controlled temperature with selected yeasts. Malolactic fermentation and ageing in stainless steel tanks, followed by maturation in the bottle.



12,5% vol



Excellent as an aperitif. Hors d'oeuvres and pasta dishes, shellfish and fish recipes, white or boiled meats.



Colour: straw yellow with greenish highlights
Bouquet: floral, vinous and typical
Taste: dry, well-balanced and mellow



12°C



750 ml



TENUTA
CASALETTI
IN VAL D'ILLASI