



Soave

Denominazione di Origine Controllata



APPELLATION

DOC Soave

AREA OF PRODUCTION

Veneto

GRAPES

Garganega 90%,
Trebbiano di Soave
10%

VINTAGE

2022

SOIL COMPOSITION

Alluvial

VINIFICATION

Soft pressing with
must fermentation at
controlled
temperature.

TASTING NOTES

Strew yellow colour
with green hues and
aromas of golden
apple, green pear and
chamomile flowers. A
savoury and well
balanced wine with
hints of almonds on
the finish.

FOOD PAIRING

An ideal
accompaniment for
appetizers with ham
and fresh cheese,
very good with light
entrées such as
vegetables, fish,
white meat or seafood
dishes such as
shellfish.

ALCOHOL

12%

SERVING TEMPERATURE

8 - 10 °C

RESIDUAL SUGAR

2.3 g/l

ACIDITY

5.2 g/l

Museo Nazionale Collezione Salce

AUTORE	Tremator (Severino Trematore)
TITOLO	Lago di Garda
SOGGETTO	Veduta dell'Isola di Garda sul Lago di Garda.
DATA	1924 Ca

