

Terre del Dogado

Wine Name: Soave Classico DOC **Producer:** Terre del Dogado

Denomination: Soave Classico DOC

Tipology: Dry White Wine

Production Area: Soave (Classical and historical Soave area), Verona - Veneto - ITALIA

Grapes: 70% Garganega, 30% Trebbiano.

Vinification: Produced with selected grapes handly harvested, situated in hill vineyards in the heart of Soave area. The grape harvest occurs at the appropriate moment of the maturation, with the grape still rich of natural acidity and never overripe because in this case all the flavors would burn. Soft pressing and fermentation at controlled temperature. After series of natural decantations the wine is bottled with the cold-microfiltration technique to safeguard freshness, typicality and flavors.

Aspect: Bright straw yellow colour.

Bouquet: Fine, delicate and flowery bouquet, intense with hints of acacia flowers, apple, citrus and mineral aromas.

Taste: Dry and fresh taste, soft and superbly balanced, medium bodied, with a typical bitter aftertaste, persistent.

Alcohol: 12,5% Vol

Pairings: Ideal as aperitif, with appetizers, light meals and fish dishes, scallops, mussels and clams, bream baked in foil, seafood risotto; it goes well also with soft cheeses, such as robiola and mascarpone.

Advices for Service: This wine should be served at 8-10°C in white wine long-stemmed glasses, preferably in «Tulip Glasses» and swirled kindly for the release of all its fragrances before approaching it to the nose and then to the mouth. Notice the elegance of the colour, appreciate all the fruity and mineral fragrances and feel the gentleness of this traditional Venetian wine. It should be consumed within 18 months from the bottling to be fully appreciated.



SOAVE CLASSICO

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