

Soave DOC – Villa Rocca



Region. Veneto.



Grapes. Garganega 70% and Trebbiano of Soave 30%. Best situated hillside vineyards of volcanic origin in Soave area.



Vinification. Hand selected fresh grapes. Soft pressing, short maceration in contact with the skins and fermentation at controlled temperature.



Tasting Notes. Bright straw yellow color with greenish reflections. Delicate bouquet with fruity notes of almond, yellow peach, apple and lemon accompanied by notes of wild flowers. Dry taste, harmonious, sapid, mineral, supported by a nice acidity.



Analysis. Alcohol 12% Vol; Total acidity 5,8 g/l; Residual sugar 5,3 g/l.



Food suggestions. Ideal as an aperitif, with appetizers, hors d'oeuvres, light meals, eggs, salads, fish dishes. Serve chilled at 8-10°C.



Bottle. "Bordolese" 750 ml (in box of 6 bt); 1L (in box of 6 bt); 1,5 L (in box of 6 bt.).

