



LE ROCCHES SOAVE

Denominazione di Origine Controllata

Production area: Hilly vineyards surround the ancient walled town of Soave and Monteforte

Grapes: 100% Garganega

Vinification system: classical white vinification. fermentation occurs inside steel vats at controlled temperature of 20°C, where selected yeasts are added. At the end of alcoholic fermentation, the wine is left in contact with the yeasts for asuitable period of time.

Alcohol: 12.5% vol.

Colour: pale straw yellow with faint green tinges.

Bouquet: Delicate, persistent, well structured and flowery with subtle notes of white flowers and apricot.

Taste: Dry, elegant and well balanced.

Serving suggestions: Appetizers, risotto, fish courses, fresh and half-aged cheese.

Serving temperature: at 10-12° c.

Storage: store in a cool place, away from the light and heat.

Packaging : 0.75 lt glass bottles inside boxes of 6 or 12 bottles each.