

LA SERRA

BIANCO VINO DA TAVOLA

PRODUCTION AREA

Close to Soave area.

GRAPE VARIETIES

Garganega 80% and Trebbiano di Soave 20%.

CONTENTS

Alcohol 11.5% by Vol.

Total acidity about 5.50 g/l.

VINIFICATION

Soft pressing and fermentation without skins.

Control of the temperature fermentation.

REFINEMENT

In stainless steel vats and about 3 months in bottle.

SENSORY IMPRESSIONS

Straw yellow.

Floral bouquet.

Round taste with a hint of fresh acidity.

SERVING INFORMATION

10° to 12° C in tulip glass.

DINING ACCOMPANIMENT

Soup and fish. Season's first courses.

Fresh cheeses in the warm season.

LONGEVITY

To drink young.

PACKAGING

Btl. 750 ml - cardboard box with 6 bottles.



Please stow away from light and heating, laid down in a cool place.