

LA SERRA

SOAVE

DENOMINAZIONE
DI ORIGINE CONTROLLATA
CLASSICO

PRODUCTION AREA

Classic Soave area. In the vineyards located in the municipalities of Soave and Monteforte d'Alpone hills, which have basaltic origins and a compact soil.

GRAPE VARIETIES

Garganega (100%).

YIELD

Each 100 kg of grapes 70 litres of first pressing.

CONTENTS

Alcohol 12% by Vol.

Total acidity 5.5-6 ‰.

Net dry extract 19-20‰.

REFINING

In stainless steel vats and 3 months in the bottle.

SENSORY IMPRESSIONS

Straw yellow colour with green reflections.

Vinous, typical, flowery bouquet.

Dry, harmonious and smooth taste.

SERVING INFORMATION

10°-12° C.

DINING ACCOMPANIMENT

Fish starters, light entrees, main courses with fish, crustaceans, shellfish.

LONGEVITY

2 to 3 years.



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