

# 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.*