

LA SERRA

SOAVE

DENOMINAZIONE
DI ORIGINE CONTROLLATA

PRODUCTION AREA

Soave area, east of Verona.

GRAPE VARIETIES

Garganega 80%, Trebbiano di Soave 20%.

YIELD

Each 100 kg of grapes 70 litres of first pressing.

CONTENTS

Alcohol 12% by Vol.

Total acidity about 5.50 g/l.

VINIFICATION

Soft pressing and fermentation without skins.

REFINING

In stainless steel vats and about 3 months in bottle.

SENSORY IMPRESSIONS

Straw yellow colour. Characteristic bouquet.

Dry and pleasantly bitter taste.

SERVING INFORMATION

8° to 12° C in tulip glass.

DINING ACCOMPANIMENT

Hors d'oeuvre and first courses.

LONGEVITY

To drink preferably young.



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