



Soave Denominazione di Origine Controllata

Production Area: Veneto

Grapes: Garganega e Trebbiano di Soave

Alcohol: 12% vol.

Wine features: Straw yellow coloured wine with greenish highlights. Its perfumes are delicate and fresh with notes of citrus fruits. Its taste is dry,

harmonious with a pleasant bitter aftertaste.

Food matches: Excellent as aperitif, with fish and white meat.

Ageing potential: 2 years after vintage

Serving temperature: 8-10°C

Packaging:

Europallet 96/120 cartons x 6 ML 750 bottles

4/5 layers x 24 cartons **Box weight** : Kg 6,90

Box size: cm 23,3x15,6x30,1 Bottle ean code: 8005286022618 Box ean code: 8005286017102