

AFFRESCHI



SOAVE

D.O.C.

REGION: Veneto, Soave area.

GRAPES: Garganega 70%, Trebbiano di Soave 30%.

VINIFICATION: Selected hand-picked grapes. Soft pressing, fermentation at controlled temperature.

TASTING NOTES

Colour: light straw colour with slight green reflections.

Bouquet: delicate and intense.

Taste: dry, harmonious, with typical bitter aftertaste.

Alcohol: 12% Vol.

Acidity: 5 g/l

Residual sugar: 4 g/l

Serving temperature: serve chilled at 8-10°C.

Food pairing: ideal as aperitif, with appetizers, light meals, eggs, fish dishes.

SPECIFICATIONS

EAN code: 8013345000194

Bottle: conica 750ml

Case dimensions: 350x260x290 mm

Case weight: 14,4 kg

Bottles / case : 12

Pallet configuration: 55 cases (11 cases x 5 layers)