



# Villa Mattielli



*Born from the careful selection of our Garganega grapes grown on hills; round wine, with mineral accents, exhibits a complex nose of tropical fruit. A warm, perfumed and mellow Soave.*

## SOAVE CLASSICO DOC “CAMPOLUNGO”

ALCOHOL CONTENT: 13%

GRAPES: Garganega 100%

ORIGIN AREA : Soave Classic, hills

SOIL: volcanic

TRAINING SYSTEM: pergola veronese

YIELDS PER HECTARE: 90 q.li/ha

HARVEST: early October, semi-late harvest

VINIFICATION: cold maceration of the pressed grapes; soft pressing at controlled temperature.




AGEING AND REFINING: maturation in steel tanks and bottle ageing.

TASTING NOTES: Straw yellow bright and warm, offers up to the nose intense and fruity notes.

Well-bodied and with a good structure, it has a light acidity which brightens up the palate.

Refreshing mineral and citrus finish.

*The sommelier suggests:*

Recommended glass		Serving temperature		Food pairing	
	Tulip glass		Serve at 8°-10°C		Great matched with fish dishes, vegetable and fish crudités. Pairs well with fresh and soft cheese and selected finger food.