



Villa Mattielli



Garganega and Trebbiano grapes give life to this simple and refined wine. Fresh, fruity and elegant, it is the right wine for any occasion.

SOAVE CLASSICO DOC

ALCOHOL CONTENT: 12%

GRAPES: Garganega 90%, Trebbiano di Soave 10%

ORIGIN AREA: Soave Classico

SOIL: calcareous, ground level

TRAINING SYSTEM: pergola veronese

YIELDS PER HECTARE: 130 q.li/ha




HARVEST: late September

VINIFICATION: White vinification, it ferments in stainless steel tank at 16-18°C, for about 10-15 days.

AGEING AND REFINING: Short bottle ageing. To be drunk young. Ageing potential: 2/3 years.

TASTING NOTES: Fresh straw yellow in colour, this Soave expresses itself as fine and fruity on the nose. Delights the palate with a characteristic mineral finish.

The sommelier suggests:

Recommended glass		Serving temperature		Food pairing	
	Tulip glass		Serve at 8°-10°C		Great as aperitif, it matches well with appetizers and fish dishes.