

# Netroir

SOAVE



*Grape variety:* Garganega 100%.

*Vineyard:* This wine is produced with a selection of the best grapes of our vineyards, some of the grapes are dried for a few weeks in our traditional drying room.

*Winemaking:* This wine is fermented and aged in old barrels and cement tanks. The fermentation takes around one month from the middle of November to middle of December. The wine is then aged for one year.

*Tasting notes:* Straw yellow with golden flecks. Intense, complex aroma with notes of spice, peach blossom and almond, giving way to ripe Mediterranean and tropical fruit. Soft, rounded flavour with balanced acidity. Elegant with a long final.

*Pairing:* This wine is a good partner for special meals. The full bodied taste is ideal with some salty and flavoured dishes. Good with mature cheese, white meat and fish.

*Serve at:* 10-12 °C

*Alcohol:* 14,50%

*Mainente*