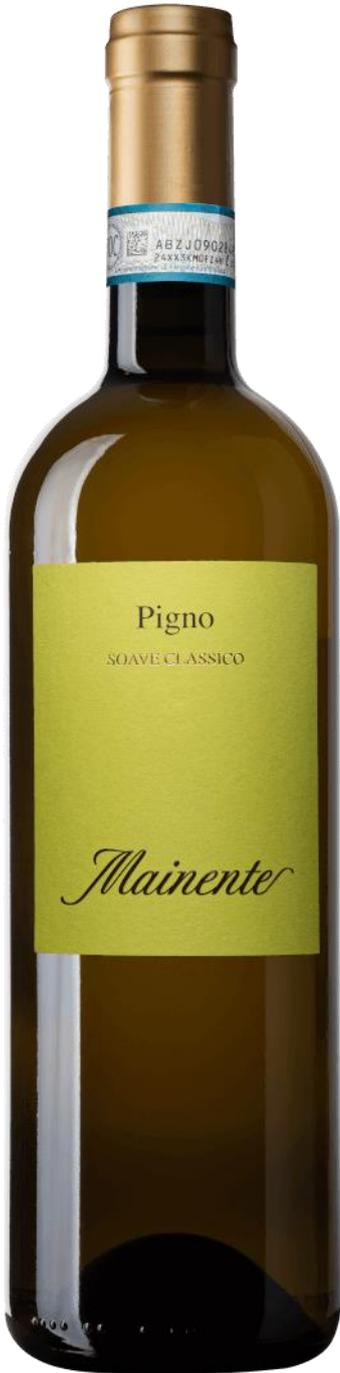


Pigno

SOAVE CLASSICO



Grape variety: Garganega 100%

Vineyard: The grapes of Soave classico Pigno are grown in a single vineyard located on the historical hills of Soave in the area of Pigno. The soil is volcanic. The vine training system is the traditional Veronese pergola.

Winemaking: Harvested in the middle of October. Fermented and aged in temperature controlled cement tank. The wine is bottled in spring.

Tasting notes: Straw-yellow wine with reflection of green is distinguished by its wide range of flavours, reminiscent of almond, jasmine blossoms and camomille. In the mouth, it is fullbodied, harmonious and has a long-lasting finish.

Pairing: Soave classico is a white wine suitable to accompany the whole meal. The balanced flavour is perfect with rice, vegetables but also with fish and white meat.

Serve at: 10-12 °C

Alcohol: 12,50%

Mainente