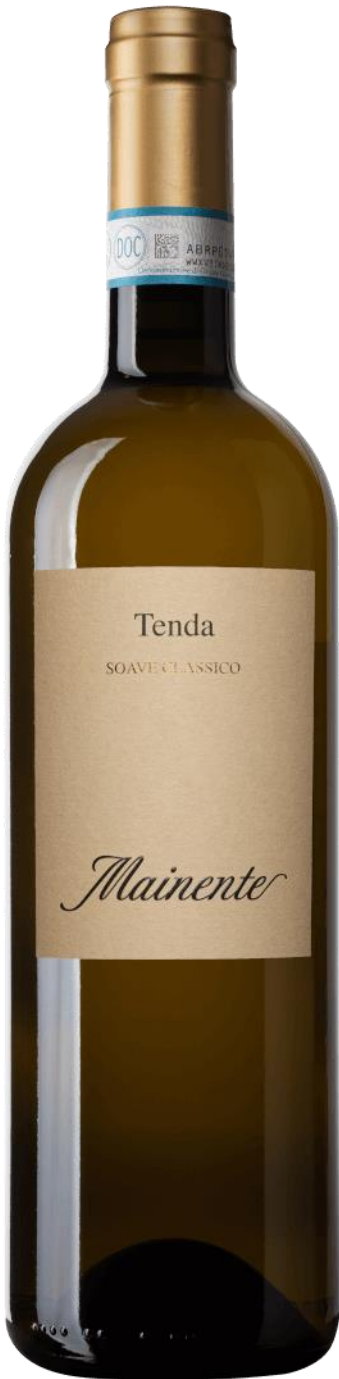


Tenda

SOAVE CLASSICO



Grape variety: Garganega 100%

Vineyard: The grapes of Soave classico Tenda are grown in a single vineyard located on the historical hills of Soave in the area of Monte Tenda. The soil is lime stone. The vine training system is the traditional Veronese pergola. The vines are more than 30 years old on average.

Winemaking: Harvested in the middle of October. Fermented and aged in temperature controlled cement tank. The wine is then aged for one year in cement tank.

Tasting notes: Straw-yellow color. Aroma of white flowers and white pulp fruit. In the mouth it is fullbodied and harmonious.

Pairing: Tenda is good to pair with cheese, white meat, fish and sea food.

Serve at: 10-12 °C

Alcohol: 13,00 %

Mainente