Banville
Wine Merchants

Farina

Soave Classico DOC

Location of the Vineyards: Hills of the Soave DOC

Vinification: Pressing and destemming of the grapes immediately after harvesting, short maceration and then separation and cleaning of the must, followed by temperature-controlled fermentation with selected yeasts and racking and decanting after around 10 days.

Aging: 100% stainless steel, following by refinement in bottle.

Grape varieties : 85% Garganega, 15% Trebbiano di Soave and Pinot Bianco

Altitude : 350 m ASL

Exposure : Northeast and Southeast

Soil : Morainic-Calcareous-Clayey

Alcohol : 12%

Tasting notes :
Scents of elderflower and wildflowers on the nose, savory and fruity on the palate, with notes of green apple, pineapple and golden plum.

Press Notes

James Suckling

2021 90 points