

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

