

Farina

Soave Classico DOC



Location of the Vineyards: Heart 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 : North-South/East

Soil : Morainal-Clayey-Calcareous

Alcohol : 12%

Tasting notes :

Straw yellow with hints of green, clear and transparent. Notes of elderflower and wildflowers. Green apple, pineapple and shiro plum on the palate. A delicious match with appetizers, flavorful cheeses, roasted poultry and fish dishes.

Press Notes

James Suckling

2021

90 points

