

Farina

Soave Classico DOC

Vineyard Location: Heart of Soave
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

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.

Banville

Wine Merchants

www.banvillewine.com



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