

# SUAVIA

## SOAVE CLASSICO

THIS IS SOAVE ACCORDING TO SUAVIA. IT IS A WINE FOR FLOWERED TERRACES AND SUMMER NIGHTS; A WINE FOR BARS WITH UMBRELLAS AND TABLES ON THE COBBLES OF AN OLD ILLUMINATED SQUARE; IT IS A WINE FOR EASTER MONDAYS IN THE HILLS. IT IS A PROFOUNDLY ITALIAN WINE. OUR IDEA OF SOAVE: FRESH, FRUITY, EASY TO DRINK BUT WITH AN UNMISTAKABLE CHARACTER AT THE SAME TIME.

### Technical Data

**Classification:** Soave Classico DOC  
**First vintage:** 1983  
**Number of bottles produced:**  
**Grapes:** 100% Garganega  
**Grape production per hectare:** 95 quintals  
**Start of harvest:** end of September  
**Harvesting method:** manual  
**Pressing:** de-stemming and subsequent soft pressing  
**Alcohol fermentation:** in steel vats  
**Alcohol fermentation time:** 14 days  
**Alcohol fermentation temperature:** 15-18 °C  
**Malo-lactic fermentation:** carried out on a small part of the wine  
**Maturation:** 5 months in contact with the fine sediments in steel vats  
**Filtration:** only one membrane filtration before bottling  
**Released:**  
**Analysis:** Alcohol contents: 12,40 % Vol. - Total acidity: 5,50 g/l pH: 3,24 - Reduced extract: 20,70 g/l

### Vineyard Profile

The vineyards are planted on volcanic soils which are very dark and deep in the Fittà and Tremenalto areas, and rich of basaltic stones in the Castellaro zone. Some of these vineyards are very steep.

### Organoleptic Profile

**Colour:** straw yellow with golden highlights  
**Nose:** it shows fresh notes of apple, Kaiser pear and jasmine together with tropical fruit.  
**Palate:** smooth and creamy, it offers almond and mineral brightened by crisp acidity.  
**Serving temperature:** 10 - 12 °C

### Best with...

It makes an ideal aperitif, goes well with fish and vegetable first courses, white meats and fresh cheeses.

Veneto regional cuisine:  
 Potatoes Gnocchi with tomatoes and cheese flakes, pasta e fasoi (pasta with beans), risotto with peas, eggs and asparagus, baccalà alla vicentina, Monte Veronese Dop (cheese).

