



PERINATO

Soave Classico DOC



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| APPELLATION | Soave Classico DOC |
| VARIETY | Garganega |
| PRODUCTION AREA | Soave, Cru Pigno, Verona |
| YIELD PER HECTARE | 6.000 liters |
| FARMING SYSTEM | Verona pergola training system with 5,000 grapevines per hectare |
| HARVEST | Handpicked in cases |
| WINEMAKING PROCESS | 3 hours of maceration, soft press, fermentation in 2.000 liters french wooden vat at controlled temperature. |
| AGING | In 2.000 liters french wooden vat for 8-10 months. |
| ORGANOLEPTIC CHARACTERISTICS | Straw yellow color with golden hues. Intense aroma of dried fruit. Rich to the palate, with well balanced acidity and noticeable mineral quality with final almond sensations. |
| WINE PAIRINGS | Appetizers, soups, fish based dishes, white meat. |
| PRODUCTION | 8.000 bottles (750ml) |
| ALCOHOLIC PERCENTAGE | 12% |
| SERVING TEMPERATURE | 10-12°C |



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13