

Soave

i Classici

Doc Classico

Vineyard location:

Soave Classico zone
(hilly area to the east of Verona)

Soil:

soil of volcanic origin

Grape varieties:

Garganega
Trebbiano

Grape harvest:

hand picking
in one harvesting session

Vinification techniques:

gentle pressing of the grapes
followed by temperature-controlled
fermentation of the first-pressing
must

Ageing:

in stainless steel vats

Wine analysis:

alcohol content 12.5 % vol.

Colour:

straw yellow
with a greenish tinge

Bouquet:

typical, fine,
with hints of white flowers

Palate:

fresh, dry, medium-bodied

Food and wine pairing:

recommended with fish starters,
white meat, seafood risotto,
main courses with fish,
egg and light dishes in general

Service suggestions:

a young-drinking wine

Service temperature:

10°-12°C



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