

Soave

Vigne Alte Doc Classico

Vineyard location:

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

Soil:

tuff, soil of volcanic origin

Grape varieties:

Garganega
Trebbiano
Chardonnay

Grape harvest:

hand selection of the grape
bunches that have reached
optimum ripeness

Vinification techniques:

maceration on the skins,
gentle pressing of the grapes
and must fermentation
at controlled temperature

Ageing:

in stainless steel vats

Wine analysis:

alcohol content 12.5 % vol.

Colour:

straw yellow with
a greenish tinge

Bouquet:

intense, delicate, with
hints of elder and vine flower

Palate:

elegant, lingering,
with a slightly bitter finish

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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