PALAZZO MAFFEI
VALPOLICELLA



SOAVE

Denominazione di Origine Controllata

GRAPES AND VINEYARD

PRODUCTION AREA	Soave Doc Area, eastern part of the Verona province
GRAPE VARIETIES	Garganega, Trebbiano di Soave
VINEYARDS DETAILS	Multiple plots located in the most vocated areas of the Soave Appellation. The soil is predominantly volcanic and calcareous. The principal training system is Pergola.

WINE MAKING AND AGEING

HARVEST	The harvest usually begins in the mid of September.
VINIFICATION	After being moved to the winery, the grapes are destemmed and gently pressed. Then the static clarification of the must is followed by the fermentation in inert vessels at an average temperature of 14-15° C.
AGEING	The wine remains on its lees for approximately 4 months before bottling.

TASTING NOTES

COLOUR	Pale yellow in colour with greenish hues.
BOUQUET	Fresh and fragrant, with floral and summer fruits bouquet, like peach and apricot.
TASTE	Its mineral freshness makes it elegant.
FOOD PAIRINGS	It pairs perfectly with raw fish dishes, shellfish and with pasta and pesto, white meats and fresh and delicate cheeses.
SERVING TEMPERATURE	10° - 12° C
ALCOHOL CONTENT	12,5 % Vol.
BOTTLE SIZE	750 ml