



PERINATO

Soave Classico DOC



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	12,5%
SERVING TEMPERATURE	10-12°C



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