



**FARINA**  
VINI PREGIATI IN VALPOLICELLA

## SOAVE CLASSICO DOC

Excellent dry white wine, it is mainly produced with white Garganega grapes, which gives this wine a unique abundance of aromas, fullness and maturity. The blend is completed with Trebbiano di Soave and Pinot Bianco which give the wine a charming sapid taste.

<b>GRAPE VARIETIES:</b>	85% Garganega, 15% Trebbiano di Soave and Pinot Bianco
<b>VINEYARDS LOCATION:</b>	Soave
<b>EXPOSURE AND ELEVATION:</b>	North-South/East 350 m a.s.l.
<b>SOIL:</b>	Morainal-Clayey-Calcareous
<b>GROWING TYPE AND PLANTATION DENSITY:</b>	Pergola (3800 vines/hectare) and Guyot espalier (4500 vines/hectare)
<b>HARVEST:</b>	Manual harvesting from mid September
<b>VINIFICATION:</b>	Pressing and destemming of the grapes immediately after harvesting, short maceration and then separation and cleaning of the must, followed by controlled temperature fermentation with selected yeasts and racking and decanting after around 10 days.
<b>AGEING:</b>	100% stainless steel, following ageing in the bottle
<b>ORGANOLEPTIC NOTES:</b>	Straw yellow with greenish shades, clear and transparent. Scented as elderflowers and wild flowers. Sapid, fruity of green apple, pineapple and shiro plum.
<b>ANALYTICAL DATA:</b>	Alcohol: 12% vol. Sugar: 5 g/l Total acidity: 5,40 g/l Volatile Acidity: 0,18 g/l Dry extract: 19,80 g/l
<b>SIZE (L):</b>	0,750
<b>PAIRINGS:</b>	Perfect match with starters, main courses, fish and white meats, soft, fat cheeses