

SOAVE CLASSICO LUNALONGA



GRAPE VARIETY: Garganega 70% - Trebbiano of Soave 30%

PRODUCTION ZONE: Monte Carniga – Sengialta

ALTITUDE: 110/170 m. from sea level

SOIL TYPE: Calcareous - basaltic

AVERAGE AGE OF THE VINES: 26 years

HARVEST TIME: First half of October

MATURATION: Trebbiano in oak barrique, Garganega in steel tanks;
then at least 6 months in bottle

SERVING SUGGESTIONS:

White meat main courses and tasty fish. Try it with asian inspiration chicken curry or grilled lobster. Perfect pairing with ripened cheeses and blue cheeses.