



SOAVE CLASSICO VIGNETO SENGIALTA

GRAPE VARIETY: Garganega 70% - Trebbiano Soave 30%

PRODUCTION ZONE: Sengialta

ALTITUDE: 170 m. from sea level

SOIL TYPE: Basaltic

AVERAGE AGE OF THE VINES: 24 years

HARVEST TIME: Half of October

SERVING SUGGESTIONS:

Appetizers, sea-food risotto and pasta, grilled fish, sushi and spicy chicken.