



SARTORI



Soave DOC

Appellation

Denominazione di origine controllata

Area of production

Vineyards in the hilly region north-east of Verona.

Soil Composition

Clay-alluvial.

Grapes

90% Garganega
10% Trebbiano di Soave

Vinification

Soft pressing with must fermentation at controlled temperature.

Characteristics

Pale straw in colour, with a delicate fruit bouquet, it has a fresh, subtle flavour.

Food matching

An ideal accompaniment for appetizers, light first courses with fish.

Serve at 12°C.

Item Code

750 ml SOADB06VMU
1000 ml SOADC06VMU
1500 ml SOADD06VMU