



## SOAVE DOC CLASSICO

### White wines



<b>Alcohol:</b>	12,5% VOL.
<b>Area Of Production:</b>	REGION: VENETO. HILLY CLASSIC AREA OF THE VILLAGES OF SOAVE AND MONTEFORTE
<b>Grapes:</b>	FROM WHITE GRAPE GARGANEGA (100%). SYSTEM OF GROWING: TRADITIONAL WITH PERGOLA AND ESPALIER.
<b>Soil Composition:</b>	GROUNDINGS OF VOLCANIC AND ALLUVIAL ORIGIN
<b>Vinification And Production System:</b>	INITIAL SOFT PRESSING OF THE GRAPES, SHORT MACERATION WITH THE SKINS, IMMEDIATE SEPARATION OF THE MUST, FERMENTATION AT CONTROLLED TEMPERATURE (15-16°C.), PRESERVATION IN THERMOCONDITIONED INOX TANKS, COLD BOTTLING IN STERILE BOTTLING LINE
<b>Organoleptic Description:</b>	DRY WHITE WINE, FRESH, FRUITY AND FRAGRANT, PERFECT FOR MEALS WITH LIGHT DISHES
<b>Color:</b>	LIGHT STRAW-YELLOW, A LITTLE GREEN
<b>Bouquet:</b>	TYPICAL, FRUITY, DELICATE AND FINE, IT HAS HINTS OF VINE AND CHERRY FLOWERS
<b>Taste:</b>	FRESH, DRY, OF RIGHT SUBSTANCE, WITH REFERENCE TO MELLOWED ALMONDS
<b>Serving Temperature:</b>	TO BE SERVED COLD AT 8-10°C.
<b>Preservation:</b>	TO BE DRUNK YOUNG. STORE IN A FRESH, DRY AND DARK PLACE
<b>Gastronomic Suggestions:</b>	WINE PERFECT FOR FISH, ALSO INDICATED FOR HORS D'OEUVRE AND LIGHT DISHES

---

<b>Total acidity:</b>	5,15 g/l
<b>Sugar:</b>	7,50 g/l
<b>Total SO2:</b>	86 mg/l
<b>Free SO2:</b>	25 mg/l
<b>Net dry extract:</b>	23,0 g/l
<b>Volatile acidity:</b>	0,16 g/l



**CANTINE LENOTTI**

Via S.Cristina, 1- 37011 Bardolino - VR  
Tel. +39 045 7210484 Fax. +39 045 6212744  
[info@lenotti.com](mailto:info@lenotti.com)