



LOVE STORY

Soave Spumante DOC

Area of Production:

Vineyards within the Soave DOC in the Colognola ai Colli Area, Italy.

Soil:

Alluvial calcareous.

Grape Variety:

100% Garganega.

Production Technique:

After the first fermentation, of which 30% is in wood, the cuvee is prepared and the second fermentation takes place. This stage takes over three months at a controlled temperature of 60° F in order to obtain a fine and persistent perlage. A short bottle ageing will complete the process and the wine is ready to be enjoyed.

Characteristics:

Color: Straw in color.

Bouquet: Complex aromas of ripe apples, bread crust and a touch of vanilla.

Taste: Fine, persistent bubbles with flavors of apples, crusty bread and a touch of vanilla.

Alcohol Content: 11%.

Total Acidity: 5.5 g/l.

Sugar: 10.5 g/l.

Perfect as an aperitif and as accompaniment to light dishes, especially fish.