

LA FIERA

2020 SOAVE

Veneto, Italy



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GRAPE VARIETAL

Garganega 80%, Trebbiano 10%, Chardonnay 10%

APPELLATION

Soave DOC.

Venice's region is Italy's leader in the production and commerce of classified wine. Throughout the region the recent emphasis is on white wines. Soave is arguably the most famous white-wine DOC in Italy. Granted DOC status in 1968, the title covers wines made from Garganega grapes grown on the hillsides east of Verona. A dry, crisp, fruity white wine, Soave's naturally refreshing appeal led it to phenomenal popularity in the second half of the 20th century.

VINIFICATION

The grapes are pressed cool and the must is immediately removed from the skins to avoid acquiring their rust-red color. After this soft-pressing the must is left to ferment for about 15-20 days at a low temperature between 60-62° F in stainless steel tanks. The wine is then stored at 63-65° F under a blanket of inert gas in special stainless-steel tanks until bottling.

HARVEST DATE

Mid September.

CELLARING

2 years.

TASTING NOTES

It has a straw yellow color with green hues. This wine has bright, fresh fruit aromas of pears and apples with floral aromas and mineral complexities on a bright, clean palate.



Serve with a wide variety of seafood dishes, cheeses, chicken, salads and lighter Asian fare. Excellent as aperitif.

Serve at 50°-55° F



Alcohol 12.0 %
Total Acidity 5.7 g/l
Residual Sugar 3.0 g/l
UPC# 0 89832 90113 6
12PK/750ML

