



## Soave

CLASSICO DOC

### TASTING NOTE

*Color: deep golden yellow.  
Nose: Intense with hints of white flavours.  
Flavor: Elegant and persistent with almond  
aftertaste.*

### GRAPES

Garganega 90%,  
Trebbiano Veronese 10%.

### ORIGIN

The classic denomination hilly region  
of Soave.



### VINIFICATION and MATURATION

4 months in stainless steel tanks.

### ALCOHOL

12% vol.

### SERVING TEMPERATURE

10-12°C

### SERVING SUGGESTIONS

Excellent with pasta and rice, seafood  
soup and white meat.

### BOTTLE SIZE

750 ml

[www.villagirardi.it](http://www.villagirardi.it)