



SOAVE SUPERIORE D.O.C.G.

CLASSIFICATION

Denominazione di Origine
Controllata e Garantita

ABV

13,5% Alc. by Volume

SERVING TEMPERATURE

54°F

GRAPES

100% GARGANEGA (SOAVE)

HARVEST

Hand harvested around mid-
October

AREA OF ORIGIN

RONCÀ HILLS (SOAVE) - VENETO

AVAILABLE SIZES

750ML

SOIL

Basalt-rich volcanic soils in the Roncà
Hills from one of Soave's most important
Cru vineyards.

PRODUCTION METHOD

Soft pressed off the skins, followed by
fermentation in stainless steel at 55°F
for 18-20 days followed by maturation in
30HL wooden barrels and 300L barriques.

COLOR

Medium yellow

TASTING NOTE

Dry and expressive with floral and ripe
fruit aromas and hints of mint and olive
leaf. Clean, with some body from time in
oak barrels, with and a mineral finish.

FOOD PAIRING

Pair with hard cheese, salmon, flavorful
seafood.



CASES PER PALLET

60

CASES PER LAYER

12 CASES/5 LAYERS

BOTTLE PER CASE

12

CASE WEIGHT

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

Burgundy

UPC CODE

762765169674



www.taveggia.com

