



CASAROTTO
AZIENDA AGRICOLA

Soave Classico D.O.C. "Vigne di Fittà"

(Bottle size: 0,750 lt.)



DENOMINATION:

Soave D.O.C. Classico

ALCOHOL CONTENT:

12.5 %

GRAPE VARIETY:

100% Garganega

AREA OF PRODUCTION:

Area characterized by a soil of volcanic origin located in Fittà, a locality of Soave municipality.

HARVEST:

Completely harvested by hand in mid-September. In these vineyards the production is limited and controlled, with an accurate selection of the best grapes.

TECHNIQUE:

Soft-pressed wine with a following white vinification into temperature-controlled (16-18°) stainless steel tanks.

TASTING NOTE:

Dry wine straw yellow-coloured with delicate perfumes of hawthorn and broom.

Its main aromas are yellow-fleshed fruits like peach, apple, pear, apricots and melon, and exotic fruits like pineapple, citrus and pawpaw.

The taste is pleasant and full-bodied, with a mineral and bitter almond aftertaste.

RECOMMENDED PAIRINGS:

Ideal as aperitif, it also pairs wonderfully with white meat-based dishes, fish and fresh cheeses

SERVING TEMPERATURE:

10-12°C

SOCIETA' AGRICOLA CASAROTTO
PRODUZIONE E VENDITA VINI D.O.C.

Via Pasquaro n. 12/13 - 37030 Montecchia di Crosara (VR)

Tel. e Fax: 0457450165 info@vinicasarotto.com

www.vinicasarotto.com P.IVA 00914150230