CASAROTTO
AZIENDA AGRICOLA

Soave Classico D.O.C. ”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

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