



DACASTELLO

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## *Soave D.O.C.*

Greatly appreciated by Emperor Augustus, Soave is a native wine with unique colour, austerity and persistence.

The dark soil, made up of volcanic layers of tufa and limestone, make Soave D.O.C. Dacastello an authentic wine with personality.

In the 5th century, Cassiodorus recommended that the royal table be stocked with Veronese wines made from white grapes that were "*very suave and full-bodied*", capable of expressing "*clear purity, jovial candour and incredible suaveness*".



# Soave D.O.C.



**GRAPE** Garganega, Trebbiano

**APPELLATION** D.O.C.

**PRODUCTION ZONE** Veneto, Italy

**CLIMATE** Temperate, mitigated by the sea and protected from the north winds by the Alpine mountain chain

**VINIFICATION** Temperature-controlled

**ALCOHOL** 12,5°

**TOTAL ACIDITY** 5,99 g/l

**RESIDUAL SUGAR** 4,4 g/l

**SERVING TEMPERATURE** 8-10°C

**BOTTLE SIZE** 0.75 L

**DRINKABILITY** The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. Being a white wine, to fully appreciate its qualities, it is best drunk within 2 years

**COLOUR** Straw yellow with golden highlights

**BOUQUET** Delicate and floral with notes of white flowers

**PALATE** Dry and harmonious

**PAIRING** Excellent with light starters. It pairs well with shellfish and fish-based starters.

BOTTLE EAN CODE	8053013230898
CASE EAN CODE	8053013232960
BOTTLES PER CASE	6
CASES PER LAYER	21
CASES PER PALLET	105
GROSS BOTTLE WEIGHT	1288 g
GROSS CASE WEIGHT	7693 g



  
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