



Antonio Roncolato

Vigne & Vini

SOAVE CLASSICO DOC “CARCERA”

Garganega and Trebbiano grapes give life to this simple and refined wine. Fresh, fruity and elegant, it is the perfect wine for any occasion.

ALCOHOL CONTENT: 12,5%

GRAPES: Garganega 90% - Trebbiano di Soave 10%

ORIGIN AREA : Soave Classic plan

SOIL: calcareous

TRAINING SYSTEM: pergola veronese

YIELDS PER HECTARE: 130 q.li/ha




HARVEST: middle/end September

VINIFICATION: White vinification, it ferments in stainless steel tank at 16-18°C, for about 10-15 days.

AGEING AND REFINING: Short bottle ageing. To be drunk young. Ageing potential: 2/3 years.

TASTING NOTES: Fresh straw yellow in colour, this Soave expresses itself as fine and floral on the nose. Delights the palate with a characteristic mineral finish. cold maceration of the pressed grapes; soft pressing at controlled temperature.



Recommended glass		Serving temperature		Food pairing	
	Tulip glass		Serve at 8°-10°C		Great as aperitif, it matches well with appetizers and fish dishes.