

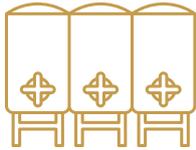
PWS
Premium Wine
Selection

Soave Classico

-Silvano Piacentini-



Italy
Veneto
Verona



VINIFICATION

Fermentation takes place in stainless steel tanks at controlled temperature.



AFFINAMENTO

After vinification, the wine ages for 4 months in stainless steel tanks.



Brilliant straw-yellow colour with greenish hues.



TASTING NOTES



On the nose, notes of ripe apple and plum are wrapped in a delicate floral hint and a flinty undertone.



CLASSIFICATION

D.O.C.

WINE TYPE

White

ALC./VOL.

12,5%



GRAPE VARIETIES

100% Garganega

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual



On the palate, the vibrant acidity and marked minerality lend freshness and zest to a well-structured body, finishing on a pleasantly stimulating almond note.