

CASTELNUOVO

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SOAVE DOC



GRAPES: Garganega and Trebbiano di Soave

VINE AGE: Planted between 2000 and 2010

ALTITUDE: Between 400 and 650 f.a.s.l.

EXPOSURE: West, South-West

SOIL: Clayey soil



WINEMAKING

Fermentation at 12C° in steel tanks for 12/16 days and fining in steel tanks for 4 months



REFINEMENT

4 months in steel tank.



TASTING NOTES

Pale yellow colour.

Intense bouquet with scents of yellow fruit.

Harmonious, fresh and velvety

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