

PS
WINE

premium wine selection

Vini di Qualità



Soave Classico

Silvano Piacentini

CLASSIFICATION	D.O.C.
TYPE	White
REGION	Veneto
PROVINCE	Verona
GRAPE VARIETY	Garganega
TYPE OF FARMING	Conventional
HARVEST	Manual, mid September

VINIFICATION

In stainless steel tanks at controlled temperature.

MATURATION

At the end of the vinification, the wine matures for 4 months in stainless steel vats.

TASTING NOTES

Brilliant straw yellow colour with great green hues; on the nose it reveals ripe apple and plume notes, wrapped by a delicate floral hint and a fascinating return of flint.

On the palate the acid and mineral vein is particularly salty and gives freshness and brio to the bodied tasting, which end with a very stimulating almond touch.

SIZES AND SPECIAL PACKAGING

75 cl bottles.