

# **Soave Classico**

# Silvano Piacentini



CLASSIFICATION D.O.C.

TYPE White

**REGION** Veneto

**PROVINCE** Verona

**GRAPE VARIETY** 100% 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.