

# Nibai

Denominazione di Origine Controllata  
Soave



# CESARI

FINE WINES OF VERONA

Soave is a wine that has been known since 1272. In 1483 it was commemorated as the wine that gave its name to the splendid town of Soave. Our continuous pursue of quality has led us to find the most suitable grapes in order to represent the real soul of this land.

## PRODUCTION

This wine consists of 80% Garganega and 20% Trebbiano di Soave. The special care given to the grapes through thinning the bunches promotes an excellent maturation of the fruit. Winemaking is done with partial cold-maceration of the skins followed by fermentation at a controlled temperature.

## ORGANOLEPTIC DESCRIPTION




The result is a wine with a brilliant straw-yellow colour, an intense bouquet with fragrances of elderberry flowers and ripe fruit, a full, harmonious flavour, creamy and persistent, with an elegant finish.

## PAIRINGS AND SERVING

Serve at 12-14°C, ideal with seafood dishes, shellfish and white meats.



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-  Gerardo Cesari
-  Gerardo Cesari S.p.A. S.U.

Consumption of alcoholic beverages is not recommended for children, the aged, pregnant women and those with immunodeficiency. It impairs the ability to drive a car or operate machinery. Sales/consumption of alcoholic beverages may be forbidden to young people in certain Countries. Contains Sulfites.