

# Soave

Denominazione di Origine Controllata  
Classico



# CESARI

FINE WINES OF VERONA

## TYPE

Dry white wine.

## PRODUCTION AREA

Classic area of Soave, province of Verona.

## GRAPES VARIETIES

Garganega 90%

Trebbiano 10%

## PRODUCTION

Vinified in white. Fermentation with selected yeasts at 20° C controlled-temperature. Afterwards it rests for 4 months in stainless steel tanks.

## ORGANOLEPTIC DESCRIPTION

Pale straw yellow colour, with greenish hues.

Pleasant bouquet of ripe fruits and hawthorn. Dry, delicate with a medium-body texture and a vibrant mineral backbone.

## PAIRINGS

Recommended with hors d'oeuvres, light pasta dishes, fish, cold cuts and poultry.

## SERVING TEMPERATURE

10° / 12° C



## Follow us on



Cesari Vineyard



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.