



LA VIGILIA

VERONA 1974



LE ROCCHIE SOAVE

VENETO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Production Area Hilly vineyards surround the ancient walled town of Soave and Monteforte.

Grapes 100% Garganega.

Alcohol 12.5% vol.

Vinification Classical white vinification. fermentation occurs inside steel vats at controlled temperature of 20°C, where selected yeasts are added. At the end of alcoholic fermentation, the wine is left in contact with the yeasts for asuitable period of time.

Color Pale straw yellow with faint green tinges.

Bouquet Delicate, persistent, well structured and flowery with subtle notes of white flowers and apricot.

Taste Dry, elegant and well balanced.

Food match Appetizers, risotto, fish courses, fresh and half-aged cheese.

Service Temperature 10-12° C.