

Calvarino Soave Classico DOC



Origin

Country	Italy
Wine Region	Veneto, Soave Classico DOC
Winery	Pieropan

Technical Data

Grape Varieties	Garganega, Trebbiano di Soave
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification	The grapes are destemmed and crushed in a protective environment. Free run juice is fermented at low temperatures between 14-18°C in glass-lined cement tanks.
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Ageing	12 to 15 months on the fine lees in glass-lined cement tanks.
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Description

In Brief	This wine comes from vines that are between 30 and 60 years old, growing on volcanic soils of basalt origin.
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Tasting notes	Colour: Pale straw yellow, with greenish reflections when young and golden nuances with the aging. Perfume: The nose is fresh, mineral, with intense floral notes of acacia, jasmine and elderflower, and rich fruit notes such as fresh almond, pear, yellow peach, pineapple, lemon and the characteristic crispy cherry. It closes on nuances reminiscent of aromatic herbs, sage, lemon-thyme and mint. Palate: Dry, refreshing, well balanced and elegant, with tremendous length and finesse.
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Food Pairing	Amazing as an aperitif. Also excellent with a wide range of dishes - vegetable dishes, fish and shellfish, soft cheeses.
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Notes

