

# LA SERRA

## SOAVE

DENOMINAZIONE  
DI ORIGINE CONTROLLATA

### PRODUCTION AREA

Soave area, east of Verona.

### GRAPE VARIETIES

Garganega 80%, Trebbiano di Soave 20%.

### YIELD

Each 100 kg of grapes 70 litres of first pressing.

### CONTENTS

Alcohol 12% by Vol.

Total acidity about 5.50 g/l.

### VINIFICATION

Soft pressing and fermentation without skins.

### REFINING

In stainless steel vats and about 3 months in bottle.

### SENSORY IMPRESSIONS

Straw yellow colour. Characteristic bouquet.

Dry and pleasantly bitter taste.

### SERVING INFORMATION

8° to 12° C in tulip glass.

### DINING ACCOMPANIMENT

Hors d'oeuvre and first courses.

### LONGEVITY

To drink preferably young.



*Please store away from light and heating, laid down in a cool place.*