



Selezione I Classici
Soave DOC Pagus

THE FRAGRANCE OF CA' D'OR

Soave Classico Ca' d'Or is a perfect overture to a warm spring evening which ends up in a woody freshness of bucolic notes.

Gently mineral and fruity, Soave Ca' d'Or it's an ideal wine for aperitifs based on shellfish and raw fish. Exotic nuances make it an ideal partner of sushi and sashimi.

It's a fresh and well-structured wine, and smell is reached by intense fragrance of citrus and tropical fruits with yellow flesh.



SENSORY CHARACTERISTICS AS DETERMINED BY AN ENOLOGISTS

At first glance: Straw yellow with greenish reflections.

On the nose: Mineral, with slight sensations of yellow citrus and yellow pulp fruits. An interesting bouquet of fine herbs, fresh sage and nettle.

On the palate: It's structured with an interesting freshness and a good flavour of citrus fruits with exotic hints. Delicately mineral with a good taste.

Accompaniments: Perfect as an aperitif and with starters as well as shell and raw fish. Particularly interesting with white fish, sushi and sashimi.

Service temperature: 10-12°C.

Ageing potential: 12-18 months.



TECHNICAL SHEET OF WINE

Grape varieties: 100% Garganega.

Location: 14 hectares, all cultivated in Veronese Pergola.

Altitude: from 150 to 250 m above s/l.

Average vine age: 25 years.

Vines per hectare: 3.500.

Production: 8.000 Lt/Ha.

Bottles: 65.000.

Harvest: Late September. The grapes are handpicked, transported and processed the same day.

Fermentation and maturation: In stainless steel vats.