



Casalforte



Soave



SOMMELIER WINE AWARDS
2015

GOLD

VINTAGE: 2014



INTERNATIONAL WINE
CHALLENGE 2015

BRONZE

VINTAGE: 2014



MUNDUS VINI 2015

SILVER

VINTAGE: 2014

Wine Type	White still wine
Appellation	Soave D.O.C.
Grapes	Garganega
Alcohol (%VOL)	12,5% vol
Residual sugar	4 g/liter
Total acidity	5,75 g/liter
Sizes available	750ml
Serve at	8-10° C
Method of Production	Brief cold maceration of the grapes, gentle pressing with 18°C fermentation and fining on lees at 8° C for three months.
Tasting Notes	<i>Casalforte</i> Soave is a refined wine with a delicate perfume of white flowers and exotic fruit. Dry, elegant and intense, with a pleasant acidity and a mineral note on the finish, it's ideal as an accompaniment to fish dishes and grilled white meats.