

MURARI

# SOAVE

DOC



**GRAPES**  
90% Garganega  
10% Trebbiano di Soave

**AREA OF PRODUCTION**  
Vineyards in the hilly region north-east of Verona.

**SOIL COMPOSITION**  
Clay-alluvial

**VINIFICATION**  
Soft pressing followed by must fermentation at controlled temperature.

**CHARACTERISTICS**  
Pale straw in colour, with a delicate fruit bouquet, it has a fresh, subtle flavour.

**FOOD PAIRINGS**  
An ideal accompaniment for appetizers, light first courses with fish.

**ALCOHOL DEGREE**  
11,5%



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— 1899 —