



SELLA

SOAVE DOC CLASSICO

GRAPES

90% Garganega
10% Trebbiano di Soave

AREA OF PRODUCTION

Selected vineyards in the classico area of the hills east of Verona, with a volcanic-basaltic soil composition.

VINIFICATION

The careful selection of the best grapes is followed by a soft pressing. The short maceration allows the wine to be enriched with intense aromas and the following fermentation of the must takes place at controlled temperature. The wine then ages in steel and concrete tanks.

TASTING NOTES

Straw yellow colour with golden hues. The nose has delicate white and tropical fruit aromas. The taste results in a dry wine, slender, very elegant with a persistent aftertaste.

FOOD PAIRINGS

It combines perfectly with delicate appetizers and pasta dishes, fish, shellfish or with lightly tasty white meat.

ALCOHOL DEGREE

12,5% vol



SARTORI
DI VERONA