

HERITAGE COLLECTION

ARNEA

SOAVE DOC BRUT



GRAPES

100% Garganega

AREA OF PRODUCTION

From the best vines in the Monte Campagnola-Sengialta region at a height of 110 to 170 metres above sea level. The ground is mainly calcareous-clay and basalt.

VINIFICATION

The grapes are carefully harvested and processed using the method of soft pressing followed by fermentation at a controlled temperature of 17°C. The wine is then matured in stainless steel vats "sur lie". The subsequent re-fermentation process takes over six months and results in an elegant and persistent perlage. The wine then passes at least another six months maturing in the bottle before release.

TASTING NOTES

Elegant and persistent perlage. Complex bouquet of medium ripe apples accompanied by traces of bread crust with secondary notes of vanilla. To the palate it is dry, generous, silky and of medium persistency.

FOOD PAIRINGS

Perfect as an aperitif. It pairs well with seafood starters, delicate first courses, fish second courses, shellfish and seafood.

ALCOHOL DEGREE

12% vol



SARTORI
DI VERONA