Soave Classico

Corte del Sole · 2023



REGION	Veneto
APPELLATION	DOC
GRAPE	Garganega
TYPE	White
ALCOHOL	12.5%
BOTTLE	750 ml

TASTING NOTES

Early Bird Glass – Party Time. Veneto Garganega White Flowers Soft Acidity – Light

FOOD PAIRINGS

Spaghetti alle vongole, Oysters, Roast chicken, Branzino Fish

PROFILE

Body	■■□□□
Acidity	■■■■□
Tannin	■□□□□
Fruit	■■■□□

ABOUT THE WINE

Experience the essence of the Veneto region with this elegant Italian white wine. Grown in mineral-rich soils, it reflects the area’s long winemaking tradition. The wine shows a light yellow color with golden and greenish highlights—a sign of freshness and purity. Winemakers use a cold maceration technique on the crushed grapes for over 12 hours. This process brings out delicate aromas and enhances structure. The result is a white wine that combines freshness with depth and complexity. On the nose, enjoy a floral bouquet with hints of exotic fruit, almonds, hazelnuts, and subtle mineral notes. The palate is fresh, full, and perfectly balanced. A crisp acidity supports its rich texture, leading to a long, clean finish. Every sip tells the story of Veneto’s unique terroir. This white wine pairs beautifully with seafood risotto, grilled branzino, and creamy pasta like fettuccine al limone. It also complements soft cheeses such as burrata or aged Asiago. These pairings enhance the wine’s bright acidity and layered flavors. Whether you’re planning a special meal or enjoying a quiet evening, this Veneto white wine adds a touch of elegance. It’s a fresh, expressive, and sophisticated choice for lovers of Italian wine.