

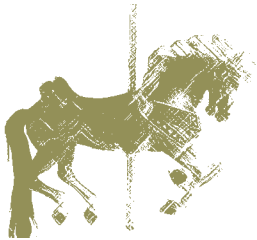
# LA FIERA

## 2023 SOAVE

*Veneto, Italy*



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Serve with a wide variety of seafood dishes, cheeses, chicken, salads and lighter Asian fare. Excellent as aperitif.

*Serve at 50°-55° F*

### GRAPE VARIETAL

Garganega 80%, Trebbiano 10%, Chardonnay 10%

### APPELLATION

*Soave DOC.*

Venice's region is Italy's leader in the production and commerce of classified wine. Throughout the region the recent emphasis is on white wines. Soave is arguably the most famous white-wine DOC in Italy. Granted DOC status in 1968, the title covers wines made from Garganega grapes grown on the hillsides east of Verona. A dry, crisp, fruity white wine, Soave's naturally refreshing appeal led it to phenomenal popularity in the second half of the 20th century.

### VINIFICATION

The grapes are pressed cool and the must is immediately removed from the skins to avoid acquiring their rust-red color. After this soft-pressing the must is left to ferment for about 15-20 days at a low temperature between 60-62° F in stainless steel tanks. The wine is then stored at 63-65° F under a blanket of inert gas in special stainless-steel tanks until bottling.

### HARVEST DATE

Mid September.

### CELLARING

2 years.

### TASTING NOTES

It has a straw yellow color with green hues. This wine has bright, fresh fruit aromas of pears and apples with floral aromas and mineral complexities on a bright, clean palate.



Alcohol 12.0 %  
Total Acidity 5.7 g/l  
Residual Sugar 3.0 g/l  
UPC# 0 89832 90113 6  
12PK/750ML

