

MITO SOAVE DOC



DENOMINATION:
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ALCOHOLIC STRENGTH:
12 % VOL

REDUCING SUGAR:
2,2 G/L

TOTAL ACIDITY:
5,4 G/L

PRODUCTION AREA:
VINEYARDS IN THE SOAVE DOC AREA

GRAPE VARIETY:
100% GARGANEGA

PRODUCTION FOR HECTARE:
ABOUT 13 T

GRAPE HARVEST:
END SEPTEMBER, MANUAL HARVEST

VINIFICATION:
SOFT PRESSING OF THE GRAPES , FERMENTATION IN STEEL TANKS UNDER CONTROLLED TEMPERATURE BETWEEN 16-18°C

ORGANOLEPTIC:
STRAW-COLOURED WITH GREEN REFLEXES, INTENSE SCENT, DRY TASTE AND FRESH

FOOD MATCHES:
IDEAL WITH ANY MEAL.

TEMPERATURE:
10-12° C

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