

BalestriValda

SOAVE CLASSICO

This is Balestri Valda's interpretation of Soave; unmistakable due to its characteristic minerality, it is a complete expression of our volcanic terroir. It is fresh, fruity and highly appealing.

Denomination: Soave Classico DOC

Vintage: 2018

Grape variety: 100% Garganega

Grape production per hectare: 7 ton

Harvest period: Mid September

Alcohol fermentation: in steel vats without the skins

Maturation: in steel vats with its fine sediments

Alcohol content: 12,5%

Best with: veggie and seafood entrées, first and main courses; chicken main courses, fresh cheeses, spicy asian cuisine

Venetian regional cuisine pairings: tomato sauce gnocchi, asparagus risotto, baccalà (salt cod fish) with polenta, coniglio arrosto con polenta (roasted rabbit)

