



AUGE SOAVE SUPERIORE RISERVA 2012

Type of wine : White Wine
Varieties : Garganega 85%, Chardonnay 15%
Designation of Origin : Soave Superiore DOCG
 Veneto, Italy

Technical Details

Alcohol content : 13.5% Vol.

Tasting Notes

Appearance : Straw yellow
Aroma : Fruity, spicy, complex
Flavor : Full, harmonic and slightly vanilla-flavoured

Winemaking Process

Roller crushing, short enzyme maceration and separation of first pressings to encourage extraction of fragrances and high quality natural tannins. Static cleaning and fermentation with selected yeasts at controlled temperature, around 20-22 °C

Ageing : Aged for at least one year, encouraging malolactic fermentation, in new lightly toasted barrels.

With Food

Antipasti and starters, strong flavours included, shellfish entrees and fish dishes generally, eggs and white or boiled meat; an optimum aperitif with salami and olives.



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