



Casalforte

SOAVE



TIPOLOGIA VINO	White still wine
DENOMINAZIONE	D.O.C. Soave
UVAGGIO	Garganega
ALCOOL (%VOL)	12,5 %vol
ZUCCHERI RESIDUI	4 g/litro
ACIDITÀ TOTALE	5,75 g/litro
FORMATO	750 ml
TEMPERATURA DI SERVIZIO	8-10 °C
METODO DI PRODUZIONE	Brief cold maceration of the grapes, gentle pressing with 18°C fermentation and fining on lees at 8° C for three months.
NOTE DI DEGUSTAZIONE	Casalforte Soave is a refined wine with a delicate perfume of white flowers and exotic fruit. Dry, elegant and intense, with a pleasant acidity and a mineral note on the finish, it's ideal as an accompaniment to fish dishes and grilled white meats.



LUCA MARONI
03/2021

94

VINTAGE: 2020



DECANTER WORLD WINE AWARDS
05/2015

BRONZE

VINTAGE: 2014



SOMMELIER WINE AWARDS
05/2015

GOLD

VINTAGE: 2014



MUNDUS VINI
02/2015

SILVER

VINTAGE: 2014