SOAVE DOC

CANTINA LEVORATO

Producer: Cantina Levorato

Region of Origin: Veneto, Italy

Appellation: Denominazione di Origine Controllata (DOC)

Grape Variety: 100% Garganega

Alcohol Vol.: 12%

Harvesting: The grapes are harvested in late September to early October, ensuring they achieve perfect ripeness while retaining their fresh acidity. Harvesting is done in the early morning or late evening to preserve their aromatic qualities.

Vinification: The grapes are gently pressed, and the must is fermented at controlled temperatures in stainless steel tanks. After fermentation, the wine is aged in stainless steel to maintain its crisp and fresh character, highlighting the natural elegance of the Garganega grape.

Appearance: Pale straw yellow with greenish reflections, bright and crystal-clear.

Nose: Elegant and fresh, with aromas of white flowers, citrus fruits, and hints of green apple and pear. Subtle herbal undertones and a touch of almond add complexity.

Palate: Light and refreshing, with flavors of lemon, green apple, and white peach. The acidity is lively and well-balanced, providing a crisp and clean mouthfeel. The finish is delicate, with lingering notes of citrus zest and a subtle almond nuance.

Best With: Light seafood dishes, such as grilled prawns, clams, or white fish. Fresh salads with citrus or herb-based dressings. Soft cheeses like ricotta or fresh mozzarella.

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