



Bixio

Soave Classico

“Single Vineyard Bassanella ”



Varietal: 100% Garganega Estate Grown

Appellation: Soave Classico DOCG

Alcohol %: 12.5

Soil: On typical calcareous soils.

Acidity: 5.8 gr / ltr

Altitude: 250 A.S. L

Age of Vines: 20+ yrs

Tasting Notes: Textbook Soave with lemony fruit, nectarine and hints of white almond and chalk on the nose. Tangy and flavorful with fresh-toned acidity on the palate, the flavors and aromas build toward a harmonious and lingering finish.

Agging: The wine matures on its lees in stainless steel tanks over late Spring.

Winemaking: Only the best bunches of Garganega, picked at beginning of October, are used, after a careful evaluation of the ripeness and health of the grapes. After destemming, maceration on the skins for 12 hours and soft pressing, the must is given a cold, static settling. Fermentation at controlled temperatures of 18°C.

Food Pairing: Ideal as an aperitif, matches well with a wide array of dishes, from hors d'oeuvres and fresh fish to white meats and young cheeses

Accolades



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