



## SOAVE

DENOMINAZIONE DI ORIGINE CONTROLLATA

### DESCRIPTION

Another historic wine that is part of the family's winemaking tradition, Pasqua's Soave comes from hillside vineyards of volcanic origin.

### WINEMAKING

The grapes are vinified in white, after light maceration. The must undergoes a light cleaning by static settling. Beginning of fermentation is carried out by inoculation of selected yeasts at controlled temperature of 16-18° C. Then the product is cleaned, stocked in stainless steel tanks and aged in bottle.

### WINEMAKER'S NOTES

This wine, on the nose, displays fragrances of fruit and white flowers, with hints of Golden Delicious apples and almonds. Delicate and medium-bodied, well-balanced and refreshing, it will appeal to even the most discerning of palates.

### FOOD PAIRING

Pairs best with starters, main courses such as risotto with shrimps or spaghetti with mussels, and many fish dishes. To be served at 10-12° C.

### CAPITOLI

The finest wines of the Italian winemaking tradition meet the history and culture of Pasqua family in this selection that embraces Italy from Southern to Northern through well-known vines and grapes.



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**Geographic Area**  
Soave

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**Alcohol**  
12%

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**Grape/Blend**  
Garganega 80%  
Trebbiano di Soave 20%

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**PH**  
3.10

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**Total Acidity**  
5.50 g/l

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**Harvesting Period**  
Mid- September

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**Residual Sugar**  
6.12 g/l