



Cantine Lenotti

# Soave Classico

Light straw-yellow with green highlights, this wine is fruity, delicate and fine, with aromas of peach, apple and floral notes of cherry blossoms. On the palate this Soave is fresh, dry and harmonious.

Garganega 100%

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Appellation	Soave D.O.C.
Vineyard	The vineyards are set in the hilly classic area of the villages of Soave and Monteforte with soils of volcanic and alluvial origin. It is on the top of a high hill (Capo Colle) and it is exposed to the sun from morning to evening. The lava soil is almost “black” and full of organoleptic characteristics that make these grapes unique.
Vinification	Initial soft pressing of the grapes, short maceration with the skins, immediate separation of the must, fermentation at controlled temperature, preservation in thermo-conditioned stainless steel tanks, cold bottling in sterile bottling line.
Pairing	Wine perfect for fish, also for hors d’oeuvre and light dishes.
Serving	To be served cold at 45-50° F.

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## LENOTTI

Since 1906, the Lenotti family has been producing quality wines in Veneto. Giancarlo,

Marina and Claudio diligently work to maintain the multiple vineyard sites across several appellations, honoring their dedication to making excellent wines that express the typicity of each region. Cantine Lenotti follows traditional methods yet uses state of the art technology to minimize oxidation and therefore reducing sulfite use to lower levels than most conventional wineries, thus guaranteeing that their wines have a long life and manage to preserve their original and unique characteristics, all their primary aromas and full bouquets.