

SINCE



1803

# ARMELI

FAMILY VINEYARDS



## SOAVE

DENOMINAZIONE DI ORIGINE CONTROLLATA

**Geographic Area:** Veneto

**Grapes:** Garganega, Chardonnay

**Soil Composition:** Alluvial and hilly soil.

**Maximun yield of grapes per hectare:** 70

**vinification:** From selected hilly vineyards of Veneto region with gravel-clay soils of volcanic origin, at elevations of 100-350 metres.

The grapes are hand-picked and gently pressed. Soft-crushed grapes and free-run must are processed at low temperatures. Clarification at controlled temperature (14/15° C). The clean product is filtered and fermented at 16-18°C. When fermentation is perfect the wine is stored underground in tanks at a constant low temperature before bottling.

ORGANOLEPTIC CHARACTERISTICS:

**Colour:** Bright straw yellow.

**Bouquet:** Fruity-floral fragrances with delicate hints of white fruits, in particular of apple.

**Taste:** Harmonious, savory, extremely elegant and pleasant, crisp acidity and a finish of pleasant bitter almond.

**Alcohol Content:** 12% Vol.

**Service Temperature:** 8-10 °C

**Food Pairing:** Ideal with grilled chicken, fish courses or salads.

BRAND MANAGER

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IMPORTER

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