



FRANCHETTO

La Capelina Soave DOC

VILLAGE

Terrossa di Roncà – Verona, ITALIA

VINEYARD ALTITUDE

220 - 230 m.a.s.l.

SOIL

Clay basaltic (volcanic origin)

AVERAGE AGE OF THE VINES

> 35 years

GRAPE VARIETY

Garganega

HARVEST PERIOD

Mid September

HARVEST

By hand

VINIFICATION

The grapes are destemmed and crushed. Soft pressing. Fermentation in stainless steel tanks at controlled temperatures. Bottled in February.

SENSORY ANALYSIS

The volcanic soil gives the wine a note of rare elegance and complexity. Our Soave “La Capelina” is materic, with a beautiful freshness and mineral olfactory sensations of flint, citrus and flower, in particular cedar and lilies, apricot and elderflower. The palate is very persistent.

BEST WITH

Excellent with fish-based first courses, as the traditional Veneto dishes, such as risi e bisi (risotto with peas), risotto with pumpkin and risotto col pessin de risaia (risotto with fish caught in the rice fields). It is also well paired with spicy meats such as the soppressa veneta. In addition, it is well paired with fresh or semi-matured cheese varieties such as the Monte Veronese DOP mezzano.

SERVING TEMPERATURE

9 - 10°C

ON THE WINE LIST

“La Capelina” Soave DOC – Franchetto



Franchetto soc. agr.

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