



BELLORA

since 1939

“LE BALZE DEI ROVI” SOAVE CLASSICO D.O.C.

APPELLATION

Soave Classico D.O.C.

VINEYARD LOCATION

Veneto, province of Verona, hillside location in Soave Classico at between 150-250 metres (492-820) a.s.l. on volcanic-calcareous soil with south-easterly exposure.

GRAPE VARIETIES

Garganega 70%, Trebbiano di Soave 30%.

VINIFICATION

Manual harvest, soft pressing of de-stemmed grapes and maceration on the skins for 15-18 hours at 10°C (50°F).

FERMENTATION

In stainless steel tanks at a controlled temperature of 15°C (59°F).

AGEING

2 months of bottle ageing before being released on the market.

ALCOHOL CONTENT

13,00 % Vol.

TOTAL ACIDITY

5,80 g/l.

RESIDUAL SUGARS

5,50 g/l.

TASTING NOTES

Straw yellow in colour with greenish highlights, it has a bouquet of wild flowers and white peaches which lend a vibrant, vegetal note to the nose. Crisp and with an inviting array of aromas, it is pleasing on the palate and has a dry, harmonious and slightly bitter flavour.

FOOD PAIRINGS

It is perfect as an aperitif, especially well-suited to salad dressing-style dips with vegetables, fish dishes, fish and seafood-based risotto, risotto with Swiss chard, asparagus with eggs and white meat.

SERVING TEMPERATURE

8 - 10 °C (46-50°F)



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