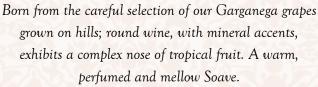


Villa Mattielli







SOAVE CLASSICO DOC "CAMPOLUNGO"

ALCOHOL CONTENT: 13% GRAPES: Garganega 100%

ORIGIN AREA: Soave Classic, hills

SOIL: volcanic

TRAINING SYSTEM: pergola veronese
YIELDS PER HECTARE: 90 q.li/ha
HARVEST: early October, semi-late harvest
VINIFICATION: cold maceration of the pressed
grapes; soft pressing at controlled temperature.
AGEING AND REFINING: maturation in steel tanks
and bottle ageing.

TASTING NOTES: Straw yellow bright and warm, offers up to the nose intense and fruity notes. Well-bodied and with a good structure, it has a light acidity which brightens up the palate. Refreshing mineral and citrus finish.

The sommelier suggests:

R	Recommended glass		Serving temperature		Food pairing	
Ŧ	Tulip glass		Serve at 8°-10°C		Great matched with fish dishes, vegetable and fish cruditès. Pairs well with fresh and soft cheese and selected finger food.	