

BERTANI®



SEROLE

Soave Doc

The mineral interpretation of Bertani's Soave.

Production area

The Soave Classico area, Sereole vineyard, between the municipalities of Soave and Monteforte d'Alpone.

Soil

Calcareous-marl soils.

Grape varieties

Garganega.

Winemaking

Cold maceration on the skins and soft crushing.

Fermentation starts in steel and ends in French oak barrels, where the wine remains to mature on its lees for 4-6 months.

Style

Soave with a lively and unmistakable personality.

Mineral, with notes of citrus and white flowers. The light ageing in wood gives the wine sapidity and crispness.

Pairings

It is very pleasant with starters, soups and white meat.

0,375 l. – 0,75 l.