



Soave D.o.c. "Santo Stefano"

Obtained from late harvested grapes with a high sugar content.

Fermented and refined in small oak barrels for 18 months, then refined another 24/30 months in bottles before being sold.

Variety: Garganega.

The bouquet is of ripe fruit with sensations of bread crust and peanut butter. In the mouth, it is soft with a taste of dried fruit, acacia flowers and aromatic herbs.