

VILLA
BORGHETTI

SOAVE

DENOMINAZIONE DI ORIGINE CONTROLLATA

DESCRIPTION

Another historic wine that is part of the family's winemaking tradition, Pasqua's Soave comes from hillside vineyards of volcanic origin.

WINEMAKING

The grapes are vinified in white, after light maceration. The must undergoes a light cleaning by static settling. Beginning of fermentation is carried out by inoculation of selected yeasts at controlled temperature of 16-18° C. Then the product is cleaned, stocked in stainless steel tanks and aged in bottle.

WINEMAKER'S NOTES

This wine, on the nose, displays fragrances of fruit and white flowers, with hints of Golden Delicious apples and almonds. Delicate and medium-bodied, well-balanced and refreshing, it will appeal to even the most discerning of palates.

FOOD PAIRING

Pairs best with starters, main courses such as risotto with shrimps or spaghetti with mussels, and many fish dishes. To be served at 10-12° C.

VILLA BORGHETTI

A dive into traditional Veneto enology, with the best vines from Villa Borghetti in the heart of classic Valpolicella for the red wines, and from the most famous areas near Verona for the white wines.



Geographic Area
Soave

Alcohol
12.5%

Grapes/Blend
Garganega 80%
Trebbiano di Soave 20%

PH
3.12

Total Acidity
5.50 g/l

Harvesting Period
Mid September

Residual Sugar
5.55 g/l