## Bertani

# Soave Vintage Edition 2025




WHITE STILL WINE | ITALY | VENETO | SUITABLE FOR VEGANS

### TASTING NOTE

Bright straw yellow with golden reflections, offering an elegant bouquet of ripe peach, pear and apricot, complemented by delicate floral notes of elderflower and hints of sage and mint. The palate is generous yet fresh, with a rounded texture, lively acidity and subtle minerality. A beautifully balanced Soave with a persistent, gently savoury finish.

### VITICULTURE

100% Garganega. The vines are Pergola-Veronese trained, with a planting density of 3000 plants per hectare and are on average 40 years old. The grapes for the Soave Vintage come from vineyards in the Soave hills. The very complex soils are of calcareous origin with a clay-loam texture.

### FOOD MATCHING

Good on fish dishes, pasta with white meat sauces, but also tomato sauces. Ideal for white meat dishes.

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| SIZE | 75cl |
| VINTAGE | 2025 |
| ABV | 12.5% |
| GRAPE VARIETIES | Garganega (100%) |
| CLOSURE | Natural Cork |
| SKU CODE | A2326125 |
| EXPRESSION | White, Crisp, Dry and Refreshing |
| COUNTRY | Italy |
| REGION | Veneto |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| PH | 3.25 |
| TOTAL ACIDITY | 5.3g/l Tartaric |
| RESIDUAL SUGAR | 5.2g/l |
| SKU | A2326125 |