

VENETO - Azienda Balestri Valda

Soave Classico Organic DOC



Varieties Of Vine: Garganega 100%.

Grape Variety: Garganega 100%.

Production Zone: Monte Carniga - Sengialta - Campagnola

Altitude: 110-170 m. from sea level

Soil Type: Calcareous – basaltic

Training System: Guyot

Average Age Of Vines: 26 years

Harvest Time: End of September

Maturation: In steel tanks until bottling

Color: Straw-yellow with greenish highlights

Serving Suggestions: It's a perfect aperitivo and a brilliant pairing

with any kind of fish, salads and white meat. Try it with a summery plate of Burrata and organic grown tomatoes.