



SANTA SOFIA
VALPOLICELLA DAL 1811

Croara del Lago GARDA

DENOMINAZIONE DI ORIGINE CONTROLLATA
BIANCO

Production area

The production area is situated in the southern shores of Lake Garda, with vineyards planted on morainic hills. The soil is mostly with clay and sand.

Grape varieties

White grapes blend.

Yield

About 70hl/ha.

Vinification

Soft pressing of the grapes and fermentation in stainless steel tanks at a controlled temperature.

Ageing

In stainless steel tanks.
About 3 months in the bottle.

Wine analysis

Alcohol: 12% Vol.
Total acidity: 5,9 g/l
Residual sugar: 3,7 g/l

Sensory impressions

Deep straw colour with greenish hues.
Dominated by a floral pot-pourri, which reminds you of elder flower and herbs such as lemon balm and vervain.
Harmonious sip, vibrant with crisp acidity and a pleasant sapidity.
Citrus and tropical notes of lime, winter cherries and apple.

Serving temperature

6-8° C.

Recommended food pairings

Croara is the ideal pairing to first course dish with white fish, frying and crudité. Perfect with seafood and crustacean, then with young cheese and delicate meat.

Longevity

About 2 years.

