



**SANTA SOFIA**  
VALPOLICELLA DAL 1811

# SOAVE

DENOMINAZIONE DI ORIGINE CONTROLLATA

## CLASSICO

## FOSCARINO

### Production area

The Soave classico region, from the cru Foscarino, a post volcanic hill.

### Grape varieties

Garganega.

### Yield

About 70 hl/ha.

### Ageing

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

### Wine analysis

Alcohol: 12,5% Vol.  
Total acidity: 5,5 g/l  
Residual sugar: 0,5 g/l

### Sensory impressions

A light straw colour, with fascinating silvery-green hues, it offers a fresh nose with the fruitiness of white peach and orange zest, vegetable hints of lemon balm and star anise, and flower notes of acacia and lily of the valley, as well as the mineral impression of damp stone that is so typical of all Soave wines possessing a strong personality; overall, a fine, well-balanced and pleasant bouquet of reasonable intensity. The palate is subtle and delicate, with a delightful acidic freshness, moderate alcohol and strong minerality; enjoyable and juicy, it has a long, clean finish, coherent with the notes perceived by the nose.

### Serving temperature

6-8° C.

### Recommended food pairings

When young, thanks to its sapid minerality, it makes a perfect marriage with delicate egg recipes, such as frittata with courgette flowers or spinach leaves, omelettes, or poached eggs. Worth trying with mozzarella in carrozza, an indulgent deep-fried mozzarella sandwich. It is also excellent with delicate freshwater fish dishes, such as risotto with perch or whitefish, wild trout or white-clawed crayfish. After ageing for a further 2 to 3 years, it becomes the ideal wine for more sophisticated fish, such as salt-crusted sea bass, or simply some fresh or semi-firm goat cheese.

### Longevity

1-2 years.

