

# PASQUA

## Soave Classico DOC 2023



<b>Category:</b>	WINE
<b>Style:</b>	WHITE WINE
<b>Variety:</b>	SOAVE
<b>Region:</b>	VENETO
<b>Vintage:</b>	2023
<b>Volume:</b>	750ml
<b>Vineyard:</b>	Vineyards in the Soave area, mainly located on the hills.
<b>Vinification:</b>	Wine pressing and light maceration on the skins for 6-8 hours. After separation, partially settle must is fermented with selected yeasts at controlled temperature of 16-18 C. The product stays on its lees for about 2 months and afterwards is stocked in stainless steel tanks.
<b>Appearance:</b>	Straw-yellow coloured wine with greenish nuances.
<b>Bouquet:</b>	A bouquet that is reminiscent of yellow-fleshed fruits such as Golden Delicious apples and white peaches and also displays delicate hints of white flowers.
<b>Palate:</b>	This wine is medium-bodied, on the palate it is fresh, tangy and well-balanced.

### Technical Analysis:

<b>Alcohol:</b>	12.00%	<b>Packaging:</b>	6 x 750ml
<b>Hancocks Product:</b>	66096		