PRODUCT OF ITALY

SOAVE VILLA ELENA DOC





Appellation: D.O.C.

Grapes Variety :

Alcohol Vol. : 12.5 %
Bottle size : 750 ml
Region : Veneto



Refinement Production Method: Vinified in white, with fermentation in steel tanks at 13-15°C, for a period of approximately 15-18 days. Soft pressed off the skin, followed by fermentation in stainless steel at 13°-15°C for 15-18 days.

Color Color: Straw yellow - Pale yellow.

Tasting notes: Delicate and enveloping, it tells of fresh fruit, country notes, decisive and mineral mouth which proposes touches of chamomile and elderberry. Delicate, yet enveloping, it speaks of freshly picked fruit in the countryside. In decisive shovelfuls is succulent and mineral with hints of chamomile and sambuca.

Food Pairings: First courses based on fish and vegetables stir—fried, tempura, main courses with white meat. Pasta and rice dishes with seafood and vegetables, temprura and main courses with white meat.

CORTE MOSCHINA



We became the worthy representatives of the traditional Italian character thanks to the love for the territory, the passion for authenticity, the years' work which has been handed down from one generation to another and the will to be the best version of ourselves. Our history is the result of the connection between past and future. It has been possible through the dedication and the will to tell others about our tradition, not with words, but with flavours, colours and scents: of wine.

85 Hazel Street - Glen Cove, NY 11542 Phone: 516-656-5959 Fax: 516-759-2408

SOAVE

ILLA ELENA

http://www.viscowine.com - e-mail: viscowine@aol.com