

San Martino



dal 1918

Soave D.O.C.



GRAPE VARIETY: Garganega, Trebbiano
AREA OF PRODUCTION: Veneto, hilly zone of Verona
HARVEST: october
YIELD PER HECTAR: 140 q.l.s
VINIFICATION: white vinification process in steel vats
at controlled temperature. The product remains on
its lees for some months
ALCOHOL CONTENT: 11,5% vol.
TOTAL ACIDITY: 5%
RESIDUAL SUGAR: 9 g/l

ORGANOLEPTIC CHARACTERISTICS

COLOUR more or less intense straw yellow.

BOUQUET intense, vinous, characteristic.

TASTE dry, slightly bitter.

BEST SERVED WITH

Excellent with fish appetizers.
Serving temperature: 10-12 C°

vinicola
s.a.s. 

VINICOLA CACCARO SAS

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