

An Integrity Wines Selection

BELLA CUCINA ARTFUL FOOD

BELLA CUCINA BIANCO

Grape Variety: 100% Garganega

Made from sustainably farmed grapes in the hills northeast of Verona in the Soave D.O.C. area, 100 to 200 m above sea level.

Method of cultivation: Soave pergola

Production: 90-100 HI/Ha (6.3 tons/acre)

Medium vine age: 25 years

Soil: Volcanic origin

Vines per hectare: 5000

Harvest: Hand harvested

Climate: Continental - mild spring; hot, dry summer

Winemaking: The grapes are destemmed and macerated for about 36 hours then gently pressed with pneumatic presses. The must is left for about 48 hours and after static decantation and the addition of selected yeasts it is fermented in temperature controlled stainless steel vats at 12°C. The wine is bottled the following spring.

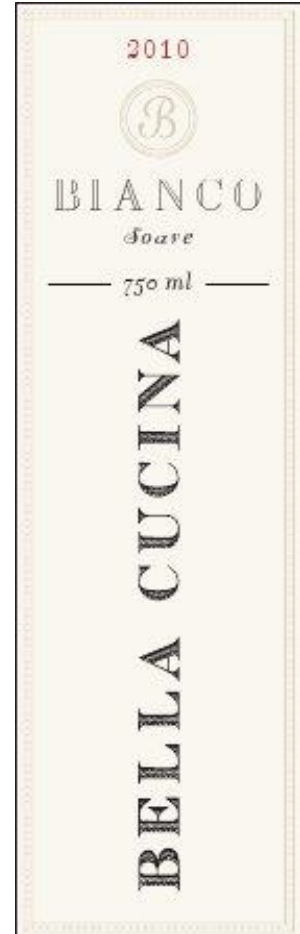
Alcohol - 12,50°

Total acidity - 5.55

Volatile acidity - 0.26

SO2 - 25/60

pH - 3.29



This small production wine was hand selected by Bella Cucina for its purity of fruit and it's authentic expression of Veneto terroir.

Bella's Soave is light, clean, fresh, and floral with notes of white peach and citrus. Great with all seafood, light pastas, caprese salad, asparagus and any array of antipasti.

Enjoy anywhere good friends gather!

For more information please contact us at www.integritywines.net, or call us at 404.808.8788.