

CORTE ADAMI
CIMALTA
2019



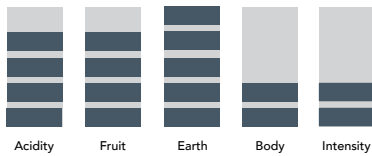
Grape Varieties
100% Garganega



Designation
Soave Classico DOC



Type
Dry, white wine



Appearance
Pale lemon
with greenish
reflections.

Nose

Lemon, almonds, lime, honeydew,
flint strike, cream, white pepper,
ginger, rock.

Taste

Light lemony wine. Long
mineral finish.

Pairing

Lake or delicate fish dishes,
summer salads, creamy soups,
poultry, pasta with vegetables.



Soil

Substrate of volcanic origin,
with tuffaceous components.

Fermentation

Temperature controlled s
stainless steel.

Aging

6 months in stainless steel.

Alcohol

12.5%



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