

FASOLI GINO

## 2015 Borgoletto Soave DOC

**Garganega • Soave DOC**



*Fasoli Gino Winery is a family farm founded in 1925, now under the third generation of leadership. The vineyards have been certified organic since 1984. The vineyards are located in the lower Illasi Valley in northeastern Italy.*

**Varietal(s):**

100% Garganega

**Vineyard:** Estate, limestone & sandy soils

**Appellation:** Soave DOC, Veneto, Italy

**Certification:** EU Organic Certification

**ABV:** 12.5%

**Wine Making:** Grapes are pressed softly and left to macerate for 10-15 hours 43-46° F. Fermentation happens in temperature controlled stainless steel tanks over a period of 15 days.

**Tasting Notes:**

Bright light yellow in color, the bouquet is both floral and fruit and the wine leaves almost saline and fruity notes on the finish. The aromas are floral and the taste is harmonious and full-bodied. The finish is medium to long with a light aftertaste of bitter almonds. The wine is fresh and well-balanced.

**Food Pairings:** Excellent as an aperitif as well as with fish based dishes, soups and fresh cheeses.