



SANTA SOFIA
VALPOLICELLA DAL 1811

Croara del Lago

Garda

DENOMINAZIONE DI ORIGINE CONTROLLATA

Bianco

Production area

The production area is situated in the southern shores of Lake Garda, near the city of Pozzolengo, planted on morainic hills. The soil is mostly with clay and sand.

Grape varieties

Trebbiano di Lugana (100%).

Yield

100 kg of grapes yield 65 litres of wine.

Ageing

In stainless steel tanks.

About 3 months in the bottle.

Wine analysis

Alcohol 12% vol.

Total acidity 6,5‰

Residual sugar 3 g/l

Sensory impressions

Deep straw colour with greenish hues.

Dominated by a floral pot-pourri, which reminds you of elder flower and herbs such as lemon balm and vervain.

Harmonious sip, vibrant with crisp acidity and a pleasant sapidity. Citrus and tropical notes of lime, winter cherries and apple.

Serving temperature

8-10° C.

Recommended food pairings

Croara is the ideal pairing to first course dish with white fish, frying and crudit . Perfect with seafood and crustacean, then with young cheese and delicate meat.

Longevity

Croara del Lago, when left resting on their side in a cool, dark environment can evolve and improve for over 5 years.

