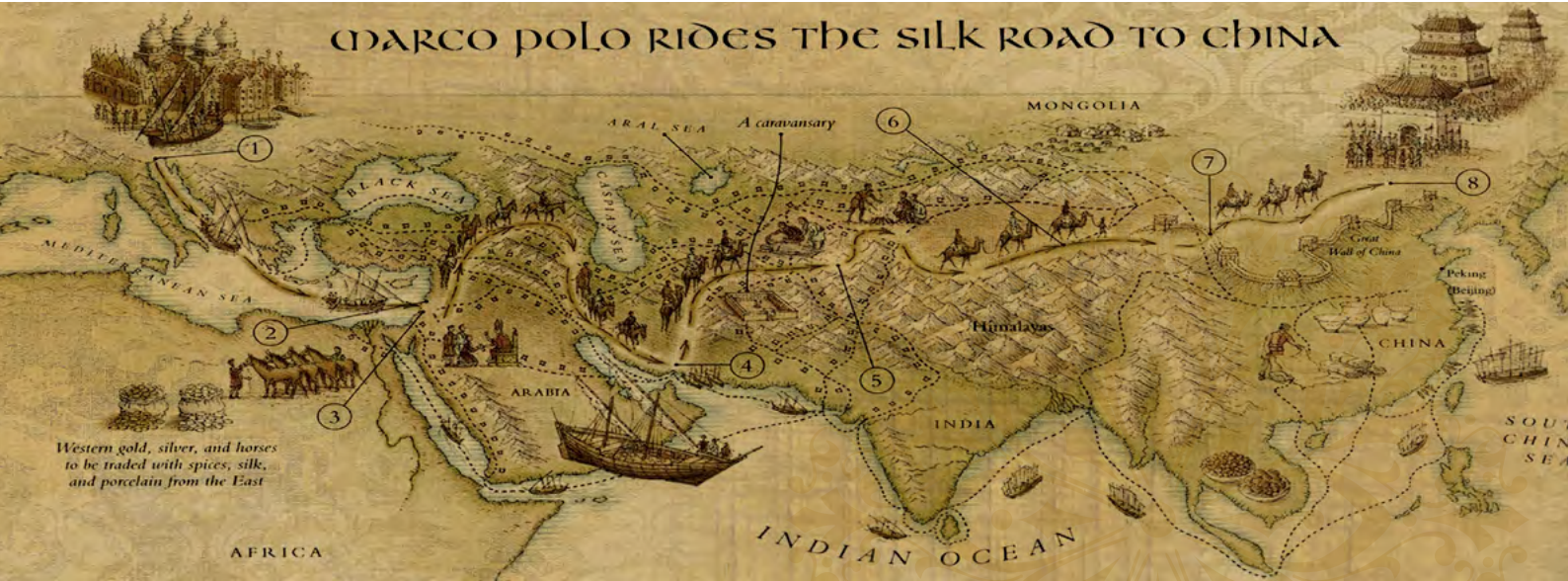


MARCO POLO RIDES THE SILK ROAD TO CHINA



SOAVE CLASSICO D.O.C.

It is made exclusively from Garganega grapes, the most elegant of indigenous white grape varieties, that grows on a lavic soil which enriches and enhances the typical qualities of the variety.

Grape varieties: 100% Garganega

Production area: Soave Classic Area - Veneto Region

Vinification and ageing: Harvested from early to middle October, the grapes are de-stemmed and crushed with the free run juice fermented separately between 14-18°C in glass-lined cement tanks. The wine remains in glass-lined cement tanks on the fine lees for a period which varies according to the vintage. In the spring following the harvest the wine is bottled and then released after at least a further month in bottle.

Description: Brilliant straw yellow colour with greenish hints. The delicate nose is reminiscent of almond blossoms and marzipan, good depth of fruit on the palate, nicely balanced by a zingy acidity that enhances its long length.

Food pairing: It makes an excellent partner for soups, starters, especially vegetable based such as asparagus, peas, courgette, egg-based dishes or seafood and freshwater fish dishes. It is an excellent aperitif, especially when served with simple canapés.

Serving temperature: Serves at 12° C

Alcohol level: 12,0 % vol.

Bottle size: 750 ml



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