

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
SUAVIA					
Bottle Size	75	cl	Product Name	SOAVE CLASSICO D.O.C. BIO 2024	
Alcohol by Volume	12	%			
Production Area	SOAVE, VENETO, ITALY				
Grapes	100% Garganega				
Colour	Straw yellow with green reflections		Alivini Product Code	SOA-SUAVIA-----01D	
Method	Stainless Steel				
Vinification	Fermentation of 14 days at 14-16 °C. Vinification in steel vats for 5 months on the lees.				
Product Picture	Tasting Notes and Wine Pairing				
	A wine for flowered terraces and summer nights, a wine for outing in the hills. It is a profoundly Italian wine. Suavia's idea of Soave: fresh, fruity easy to drink but with an unmistakable character at the same time. We are in the northern part of the Soave Classico region; here, from vineyards located on various hillsides, the grapes are harvested to produce this wine. The exposures are the most varied and the average altitude is around 300 metres. The soil is of volcanic origin with different textures. The average age of the Garganega vines in this area is at least 40 years. Straw yellow with green reflections, the nose reveals fresh fragrances of fruits and white flowers accompanied by vegetal and mineral notes. The palate is juicy and balanced, salinity combining with freshness and softness. Excellent as an aperitif, it accompanies appetisers and vegetables and fish based dishes. It also goes very well with the light flavor of white meats and with fresh or short-aged cheeses.				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.99	KJ		301
Sulphites		0.01	Kcal		72
CLOSURE TYPE		Dropdown Menu			
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps		Screw Cap (Stelvin)			
RESIDUAL SUGAR		g/L			
BRUT ZERO (0-3 g/L = Bone Dry); EXTRA BRUT (0-6 g/L = Bone Dry); BRUT (0-12 g/L = Dry); EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet)		1.8			
Total Acidity (TA)		g/L			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.85			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.2			
STORAGE CONDITIONS					
Keep the product between 8 and 14 °C					
ISSUED BY		DATE	APPROVED BY		DATE
Alessandra Tessari		26/01/2026	GDT		12.02.2026