

Prime Brume Soave

Cantina Gambellara

Italy - Veneto - Soave DOC

The color is a brilliant straw yellow and the nose exhibits fresh fruit perfumes of apple and pear, and floral notes of elder and bloom. The taste is fresh and light with good acidity and mineral character due to the volcanic origin of the soil.

Specifications

Appellation	Soave DOC
Varietals	100% Garganega
Vinification	Destemming, maceration of the grapes in the must for 12 hours, racking and long fermentation.
Pairings	Ideal as aperitif, light main courses such as pasta and risotto, shell fish and fish, soups and vegetables.



Codes, Weights and Measures

UPC	7 84585 01865 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01865 6
Case Weight	33
Cases/Pallet	55
Layers/Pallet	11
ABV	12.00%
SRP	\$ 13.99 USD 750mL Bottle

Reviews and News

2015 Prime Brume Soave - 91 PTS - BEST BUY - BTI

2014 Prime Brume Soave - 91 PTS - BEST BUY - BTI