

# MASI®

## LEVARIE SOAVE CLASSICO DOC

*One of the classics of the great Veronese tradition, made by Masi in a contemporary style.*

Soave Levarie is an aromatic “evergreen” white wine, delicate and original, made with the traditional grapes of the Soave Classico region – Garganega and Trebbiano – in an area with volcanic soil and a mild climate.

THE “VERONA CLASSICS” RANGE ALSO INCLUDES BONACOSTA VALPOLICELLA CLASSICO AND FRESCARIPA BARDOLINO CLASSICO.

### GRAPE VARIETIES

Garganega, Trebbiano di Soave.

### TASTING NOTES

**Look:** intense, with distinctive pear aromas.

**Nose:** intense, with distinctive pear aromas.

**Palate:** fresh with hints of citrus fruit and pineapple; delicate and well-balanced finish.

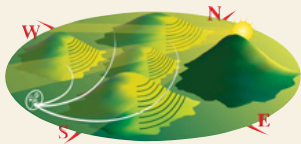
### FOOD PAIRING

Good with many foods thanks to its characteristic, refreshing acidity. Ideal as an aperitif, or with simple antipasti, delicate dishes, pasta with Mediterranean-style sauces, fish and soups.

**SERVING TEMPERATURE:** 8-10° C

**ALCOHOLIC CONTENT:** 12% vol.

**STORAGE LIFE:** 2 years



Levarie: refers to the east-facing slopes of the Soave Classico area, which benefit from the light and the cool morning sun. The result is wines that are particularly soft and elegant.

