

CORTE MOSCHINA RONCATHE SOAVE 2023

CORWe became the worthy representatives of the traditional Italian character thanks to the love for the territory, the passion for authenticity, the years' work which has been handed down from one generation to another and the will to be the best version of ourselves. Our history is the result of the connection between past and future. It has been possible through the dedication and the will to tell others about our tradition, not with words, but with flavours, colours and scents: of wine. **GROUND:** Ronca Hills **HARVEST:** End September **PRODUCTION METHOD**: Soft pressed off the skins, followed by fermentation in stainless steel at 13°-15°C for 15-18 days. **COLOR**: Pale yellow. **TASTING DESCRIPTION:** Delicate, yet enveloping, it speaks of freshly picked fruit in the countryside. A decisive palate is succulent and mineral with hints of chamomile and sambuca. **FOOD PAIRINGS**: Pasta and rice dishes with seafood and vegetables, temprura and main courses with white meat.