



## SANDRO DE BRUNO SOAVE

£17.00

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SKU: ITSBS

Categories: <u>Crisp & Fresh</u>, <u>White</u>, <u>Italy</u>, <u>Dry</u>, <u>£10 -</u> <u>£19.99 Wines</u>, <u>Sandro de Bruno</u>, <u>Vegan</u>, <u>House Wines</u>

100% Garganega. This screwcapped dry white is from 30 year old vines grown on volcanic and basalt soils at 80-150 metres above sea level. The wine hand harvested in the 3rd week of September then vinified and aged in stainless steel for 6 months on lees with regular bâtonnage following fermentation. Malolactic fermentation is blocked to preserve freshness. Smoky nose with yellow fruits, citrus rind, pear and melon; firm acidity, good drive; a subtle, mineral wine which grows in the glass

