

**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

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



## Codes, Weights and Measures

<b>UPC</b>	7 84585 01865 9
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 01865 6
<b>Case Weight</b>	33
<b>Cases/Pallet</b>	55
<b>Layers/Pallet</b>	11
<b>SRP</b>	\$ 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