



Soave Classico DOC

Country:	Italy	Region:	Verona
Type:	White	Varietal:	Garganega
Format:	12 x 750ml		

BC	AB	SK	MB
+427237	+749826		+710430
Speculative			

TASTING NOTES

- Colour:** Straw yellow with green reflections.
- Aroma:** Reveals fresh fragrances of fruits and white flowers accompanied by vegetal and mineral notes.
- Taste:** Juicy and balanced, salinity combines with freshness and softness.
- Food:** Excellent as an aperitif, it accompanies appetizers and dishes based on vegetables and fish. It also goes very well with the light flavour of white meats and with fresh or short-aged cheeses.

AWARDS & ACCOLADES

2024 ~ 95 Points. "A reductive and restrained wine with flint, subtle apricots, lemon leaves and smoky minerality on the nose, Very citrusy on the palate, it's zesty, tight and vibrant, with tingling acidity and an energetic finish. Drink or hold." - James Suckling, Jun/2025

2024 ~ 91 Points. "Pale straw yellow with green reflections. Beautiful fruit on the nose, reminiscent of Williams pear, with some white pepper behind it. Juicy on the palate, animating astringency, harmonious acidity, salty, medium-long finish." - Othmar Kiem & Simon Staffler - Falstaff, May/2025

2024 ~ 90 Points. "The 2024 Soave Classico is delicate and coy in the glass, wafting up with airy minty freshness, nuances of crushed stone and sweet spice. It sweeps across the palate with ease, mixing salty and sweet with crisp mineral tones and ripe orchard fruits. Tropical citrus adds a pleasant inner tension as this finishes clean with subtle saline tension." - Eric Guido - Antonio Galloni's Vinous, Sept/2025

2024 ~ "The organic Suavia 2024 Soave Classico has notes of elderflower and chamomile, just a hint, that frame white peach and freshly sliced pear. This is a streamlined Garganega that proceeds over the palate with a fresh and direct style that is given additional fuel thanks to elegant mineral notes. The wine sees a quick five months in stainless steel." - Monica Larner - Robert Parker's Wine Advocate, Aug/2025

OTHER INFO

Soave according to Suavia. It is a wine for flowered terraces and summer nights. It is a profoundly Italian wine. Suavia's idea of soave: fresh, fruity, easy to drink but with an unmistakable character at the same time.

Suavia is in the northern part of the Soave Classico region; here, from vineyards located on various hillsides, they harvest the grapes to produce this wine. The exposures are the most varied and the average altitude is around 300 meters. The soil is of volcanic origin with different textures. The average age of the Garganega vines in this area is at least 40 years.



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