

# Sandro de Bruno Soave Classico

Located in the heart of Soave DOC

Estate has been in the family for  
three generations

One of Italy's most renown white wine  
appellations

**100% Garganega**, manual harvesting  
during the third week of September.

All destemmed, 12-18hr cold soak  
before pressing

After a slow, 3-week, cold fermenta-  
tion, the wine remains in stainless steel  
on the noble lees for 6 months with  
weekly bâtonnage.



[www.regalwine.com](http://www.regalwine.com) @sandro\_debruno

# Sandro de Bruno Soave Classico

Located in the heart of Soave DOC

Estate has been in the family for  
three generations

One of Italy's most renown white wine  
appellations

**100% Garganega**, manual harvesting  
during the third week of September.

All destemmed, 12-18hr cold soak  
before pressing

After a slow, 3-week, cold fermenta-  
tion, the wine remains in stainless steel  
on the noble lees for 6 months with  
weekly bâtonnage.



[www.regalwine.com](http://www.regalwine.com) @sandro\_debruno

# Sandro de Bruno Soave Classico

Located in the heart of Soave DOC

Estate has been in the family for  
three generations

One of Italy's most renown white wine  
appellations

**100% Garganega**, manual harvesting  
during the third week of September.

All destemmed, 12-18hr cold soak  
before pressing

After a slow, 3-week, cold fermenta-  
tion, the wine remains in stainless steel  
on the noble lees for 6 months with  
weekly bâtonnage.



[www.regalwine.com](http://www.regalwine.com) @sandro\_debruno

# Sandro de Bruno Soave Classico

Located in the heart of Soave DOC

Estate has been in the family for  
three generations

One of Italy's most renown white wine  
appellations

**100% Garganega**, manual harvesting  
during the third week of September.

All destemmed, 12-18hr cold soak  
before pressing

After a slow, 3-week, cold fermenta-  
tion, the wine remains in stainless steel  
on the noble lees for 6 months with  
weekly bâtonnage.



[www.regalwine.com](http://www.regalwine.com) @sandro\_debruno

# Sandro de Bruno Soave Classico

Located in the heart of Soave DOC

Estate has been in the family for  
three generations

One of Italy's most renown white wine  
appellations

**100% Garganega**, manual harvesting  
during the third week of September.

All destemmed, 12-18hr cold soak  
before pressing

After a slow, 3-week, cold fermenta-  
tion, the wine remains in stainless steel  
on the noble lees for 6 months with  
weekly bâtonnage.



[www.regalwine.com](http://www.regalwine.com) @sandro\_debruno

# Sandro de Bruno Soave Classico

Located in the heart of Soave DOC

Estate has been in the family for  
three generations

One of Italy's most renown white wine  
appellations

**100% Garganega**, manual harvesting  
during the third week of September.

All destemmed, 12-18hr cold soak  
before pressing

After a slow, 3-week, cold fermenta-  
tion, the wine remains in stainless steel  
on the noble lees for 6 months with  
weekly bâtonnage.



[www.regalwine.com](http://www.regalwine.com) @sandro\_debruno