

# MONTE ALTO SOAVE CLASSICO

DENOMINATION: Soave Classico DOC

GRAPE VARIETY: 100% Garganega

AREA OF PRODUCTION: A selection of the very best grapes from various vineyards across the commune of Monteforte d'Alpone.

SOIL: Volcanic, rich in limestone and clay.

HARVEST: Late picked (end of October) for maximum body and extract.

WINE MAKING PROCESS: Half wine is fermented in 5,900 gal barriques, half wine in 530 gal barrels, where it is also left to mature on lees for 6-8 months.

PRODUCTION: 10.000 bottles.

ORGANOLEPTIC ASPECTS: Rich golden yellow in color. Intense, lingering bouquet; scented with wild flowers, ripe fruit and almonds. A beautifully structured wine which will reach its peak after several years in bottle.

FOOD PAIRING: Ideal with grilled vegetables, cheese soufflé and tasty fish dishes.

Alcohol: 13%

Suggested initial serving temperature: 55°F.



*Ca'Rugate*

VITICOLTORI IN  
SOAVE E VALPOLICELLA