

# MONTE FIORENTINE SOAVE CLASSICO



DENOMINATION: Soave Classico DOC

GRAPE VARIETY: 100% Garganega

AREA OF PRODUCTION: The Monte Fiorentine vineyard in Brognoligo di Monteforte d'Alpone.

SOIL: Volcanic and rich in minerals.

HARVEST: Middle of October.

WINE MAKING PROCESS: Fermented in stainless steel tanks at a temperature of 60 - 65 °F for around 10 to 15 days.

PRODUCTION: 50.000 bottles.

ORGANOLEPTIC ASPECTS: Rich golden color, with a fine aroma of exotic fruits. Full and rich in flavor, this is a structured wine which will reach its peak after 1-2 years in bottle.

FOOD PAIRING: best enjoyed cool with full flavored dishes in creamy sauces, soups, young cheeses and fish dishes.

Alcohol: 12.5%

Suggested initial serving temperature: 50° - 55°F.

*Ca'Rugate*

VITICOLTORI IN  
SOAVE E VALPOLICELLA