

# 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 225 lt barriques, half wine in 20 hl barrels, where it is also left to mature on lees for 6-8 months.

**YIELD:** 90/100 q.li/Ha

**PRODUCTION:** 10.000 bottles

**ORGANOLEPTIC ASPECTS:** rich golden yellow in colour. 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: 12°C

**BOTTLE SIZES:**

750 ml - 1500ml

  
**CA' RUGATE**  
— VITICOLTORI —  
IN SOAVE E VALPOLICELLA