

SAN MICHELE SOAVE CLASSICO

DENOMINATION: Soave Classico DOC

GRAPE VARIETY: 100% Garganega

AREA OF PRODUCTION: Monteforte d'Alpone within Soave Classico.

SOIL: Clay and basalt on volcanic hillsides.

HARVEST: End of September.

WINE MAKING PROCESS: Fermentation in stainless steel tanks at 60 - 65 °F for around 8 to 12 days.

PRODUCTION: 250.000 bottles.

ORGANOLEPTIC ASPECTS: light straw gold in color. A fine bouquet of meadow flowers, with hints of chamomile, elderflower and iris. An elegant wine with notes of sweet almonds on the finish.

FOOD PAIRING: delicious as an aperitif, or with starters, white meats and all fish dishes.

Alcohol: 12%

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



Ca' Rugate

VITICOLTORI IN
SOAVE E VALPOLICELLA