

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