

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 16 to 18 °C for around 10 to 15 days.

YIELD: 90/100 q.li/Ha

PRODUCTION: 50.000 bottles

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

FOOD PAIRING: best enjoyed cool (at around 10-12°C) with fullflavoured dishes in creamy sauces, soups, young cheeses and fish dishes.

Alcohol: 12.5%

Suggested initial serving temperature: 10° - 12°C

BOTTLE SIZES:

750 ml - 1500 ml - 3000 ml

Ca'Rugate

VITICOLTORI IN
SOAVE E VALPOLICELLA