



Soave Classico 2023

DENOMINATION:

MONTETONDO SOAVE DOC CLASSICOALCOHOLIC STRENGTH:

12,5 % VOLREDUCING SUGAR:

2,1 G/L

TOTAL ACIDITY:

5,7 G/L

PRODUCTION AREA:

MONTE TONDO CLASSICO AREA; CALCAREOUS SOIL OF MEDIUM DEPTH
SUITABLE FOR PRODUCING FULLBODIED AND WINES WITH MINERAL AROMAS.

GRAPE VARIETY:

100% GARGANEGA

PRODUCTION FOR HECTARE:

ABOUT 11 T

GRAPE HARVEST:

HAND-PICKED LAST TEN DAYS OF SEPTEMBER AND FIRST TEN DAYS OF
OCTOBER;

VINIFICATION:

COLD MACERATION FOR MORE THAN 12 HOURS DEPENDING ON THE RIPENESS
OF THE FRUIT; SOFT PRESSING; FERMENTATION IN STAINLESS STEEL TANKS AT A
CONTROLLED TEMPERATURE OF BETWEEN 18-20°C, WITH AUTOCTONI RAISING
AGENTS.

ORGANOLEPTIC:

YELLOW WITH GOLD HIGHLIGHTS AND GREEN HUES; FLORAL BOUQUET LACED
WITH SCENTS OF EXOTIC FRUIT, ALMONDS, HAZELNUTS AND MINERAL AROMAS;
FULL-BODIED WITH A LONG FINISH; BALANCED AND HARMONIOUS ON THE
PALATE; IMPROVES WITH AGEING.

FOOD MATCHES:

IDEAL WITH APPETISERS, FISH DISHES, SHELL FISH AND WHITE MEAT. MAKES AN
EXCELLENT APERITIF.

TEMPERATURE:

SERVE AT 10-12°C

TUOTTAJA	Monte Tondo
MAA / ALUE	Italia - Veneto
PULLOKOKO	0,75
HINTA	*

* hintatiedot näkyvillä vain kirjautuneille

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